



Weddings

WISCONSIN'S OLDEST RESTAURANT | REDCIRCLEINN.COM | 262.367.4883

Weddings at Red Circle Inn

WEDDING PACKAGES INCLUDE

BLACK OR WHITE 90X90 TABLE LINENS

BLACK OR WHITE NAPKINS

THREE TEALIGHT CANDLES PER TABLE

CHINA, GLASSWARE & SILVERWARE

TABLE NUMBERS

OUTDOOR PATIO

HOUSE MUSIC FOR COCKTAIL HOUR

HANDHELD WIRELESS MICROPHONE DURING DINNER

COMPLIMENTARY TASTING FOR UP TO 6 GUESTS

DANCE FLOOR

CAKE CUTTING

CEREMONY REHEARSALS

All ceremony rehearsals are subject to room availability, date and time.
Location of indoor rehearsals will be confirmed 10 days prior. On-site ceremonies only.



*CONSUMING RAW OR UNDERCOOKED MEAT, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.
PRICES SUBJECT TO CHANGE AND DO NOT INCLUDE 5% TAX OR 23% SERVICE CHARGE.

Traditional Package

COCKTAIL HOUR

INCLUDES ONE HOUR OF SERVICE

DISPLAYED HORS D'OEUVRES Cheese and Fruit, Antipasto Platter

SODA Coca-Cola Products

TAP BEER Spotted Cow and Pabst Blue Ribbon

WINE Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Sweet White

CALL BRAND LIQUOR FOR COCKTAILS

ONE BUTLER-PASSED HOUSE SIGNATURE COCKTAIL

DINNER SERVICE

SPARKLING WINE TOAST

WARM BREAD WITH BUTTER

FIELD GREENS SALAD WITH SIGNATURE RED WINE VINAIGRETTE

TWO REGULAR ENTRÉES PLUS VEGETARIAN AND ONE CHILDREN'S SELECTION

COFFEE AND HOT TEA SERVICE

CUTTING AND SERVICE OF WEDDING CAKE

RECEPTION BAR

INCLUDES UP TO 4 HOURS OF SERVICE

UPGRADE RECEPTION BAR TO INCLUDE HOSTED CALL BRAND COCKTAILS +\$8/PER GUEST

SODA Coca-Cola Products

TAP BEER Spotted Cow and Pabst Blue Ribbon

WINE Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Sweet White

CASH BAR Guests are responsible for purchasing their own cocktails



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Grand Celebration Package

COCKTAIL HOUR

INCLUDES ONE HOUR OF SERVICE

DISPLAYED HORS D'OEUVRES Cheese and Fruit

CHOOSE THREE BUTLER-PASSED HORS D'OEUVRES

Andouille & Cheese Fritter | Rumaki | Mushroom Empanada | Raspberry & Brie Puff Pastry | Chicken Cordon Bleu Bites | Meatballs

SODA Coca-Cola Products

TAP BEER Spotted Cow and Pabst Blue Ribbon

WINE Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Sweet White

CALL BRAND LIQUOR FOR COCKTAILS

TWO BUTLER-PASSED HOUSE SIGNATURE COCKTAIL

DINNER SERVICE

SPARKLING WINE TOAST

WINE POUR WITH DINNER Choice of one red and one white

ONE SALAD SERVED WITH WARM BREAD AND BUTTER

Field Greens Salad with Signature Red Wine Vinaigrette | Baby Spinach Salad | Caesar Salad | Arugula Caprese Salad

TWO REGULAR ENTRÉES PLUS VEGETARIAN AND ONE CHILDREN'S SELECTION

COFFEE AND HOT TEA SERVICE

CUTTING AND SERVICE OF WEDDING CAKE

RECEPTION BAR

INCLUDES UP TO 4 HOURS OF SERVICE

UPGRADE COCKTAIL HOUR AND RECEPTION BAR TO INCLUDE PREMIUM LIQUOR FOR COCKTAILS +\$5/PER GUEST

SODA Coca-Cola Products

TAP BEER Spotted Cow and Pabst Blue Ribbon

WINE Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Sweet White

CALL BRAND LIQUOR FOR COCKTAILS

LATE NIGHT SNACK

CHOOSE ONE

Pizza Station | Build-Your-Own Walking Tacos | Bosco Sticks | Hot Dog Station | Classic Italian Grinder Sub



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Plated Entrée Pricing

ENTRÉES

DILL BUTTER ROASTED SALMON

creamy smashed red potatoes with horseradish, green beans, lemon beurre blanc

TRADITIONAL \$99 | GRAND CELEBRATION \$121

SUPREME CHICKEN BREAST

garlic herb whipped potatoes, roasted broccolini, sauce robert

TRADITIONAL \$93 | GRAND CELEBRATION \$115

HERB-MUSTARD PORK LOIN

roasted red potatoes, braised apples & pearl onions, green peppercorn sauce

TRADITIONAL \$93 | GRAND CELEBRATION \$115

RED WINE BRAISED BEEF SHORT RIB

parsnip puree, roasted root vegetable, braising reduction

TRADITIONAL \$95 | GRAND CELEBRATION \$117

ANGUS BEEF TENDERLOIN

garlic herb whipped potatoes, demi-glace, chef's choice vegetable

TRADITIONAL \$105 | GRAND CELEBRATION \$127

ANGUS BEEF TENDERLOIN AND GARLIC BUTTER SHRIMP

yukon gold mashed potatoes, demi-glace, chef's choice vegetable

TRADITIONAL \$111 | GRAND CELEBRATION \$133

MUSHROOM RISOTTO (VEGETARIAN/VEGAN)

assorted roasted mushrooms, balsamic glazed broccolini

TRADITIONAL \$88 | GRAND CELEBRATION \$110

CHILDREN'S MEALS (GUESTS 12 AND YOUNGER)

chicken tenders with french fries or buttered noodles, fruit cup

TRADITIONAL \$29 | GRAND CELEBRATION \$33



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Buffet Menu Pricing

CHOICE OF TWO OR THREE ENTRÉES

TWO ENTRÉE BUFFET

TRADITIONAL \$97 | GRAND CELEBRATION \$119

THREE ENTRÉE BUFFET

TRADITIONAL \$104 | GRAND CELEBRATION \$126

MUSHROOM RAVIOLI & ROASTED BROCCOLINI

basil pesto cream sauce

PROSCIUTTO WRAPPED CHICKEN BREAST

tomato-olive ragu

CHICKEN PICCATA

boneless chicken breast cutlets, caper lemon beurre blanc

HERB CRUSTED PORK LOIN

stone ground mustard cream sauce, roasted fennel

CHICKEN MARSALA

marsala-mushroom cream sauce

ROASTED ATLANTIC SALMON

tarragon cream sauce

BEEF BOURGUIGNON

red wine braised beef short rib,
bacon roasted mushrooms & pearl onions

STEAK DIANE +\$5/guest

black angus tenderloin, brandy mushroom
& green peppercorn sauce

Complements

CHOOSE TWO

Yukon Gold Mashed Potatoes | Creamy Red Potatoes with Herbs & Sour Cream | Wild Rice Pilaf
Roasted Broccolini | Sautéed Green Beans | Roasted Root Vegetables | Asparagus with Béarnaise Sauce



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Package Additions

DESSERTS

CHOCOLATE MOUSSE TART +\$5/guest
salted caramel and banana

VANILLA BEAN CHEESECAKE +\$5/guest
citrus and berries

FAMILY- STYLE CHEF-SELECTED DESSERT ASSORTMENT +\$7/guest
ordered for full guest count

LATE NIGHT SNACKS

\$10/PERSON | ONE STATION (25 GUEST MINIMUM) | TWO STATION (50 GUEST MINIMUM PER STATION)

PIZZA STATION two slices per person

TOPPINGS two-cheese (pepperjack & cheddar), sausage, pepperoni

MARGARITA STYLE fresh mozzarella, Italian marinara, fresh basil +\$1/guest

BUILD-YOUR-OWN WALKING TACOS

spiced beef & pork chorizo, sour cream, shredded cheddar, salsa, pickled jalapenos, black olives

BOSCO STICKS

breadsticks filled with cheese, served with marinara sauce

HOT DOG STATION

relish, house mustard, ketchup, diced yellow onion, haystack onions, pickled red onions,
pickled jalapenos, cheese sauce, and shredded cheddar

CLASSIC ITALIAN GRINDER SUB

sopressata, salami, peperoni, mortadella, Grand cru, mozzarella, mayo, red wine vinegar, olive oil, salt and pepper

SERVED ON THE SIDE pepperoncini, Chicago giardiniera, sliced roma tomatoes, sliced red onion



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Package Additions

CLASSIC LINEN PACKAGE

\$200 Includes floor length linen in your choice(s) of classic colors for the following tables:
(1) Head Table (Up to 32 Feet Long) or King Style Table (Up to 16 People)
(6) Cocktail Tables | (1) Cake Table | (1) Gift Table | (1) Place Card Table

CLASSIC COLOR LINEN PACKAGE ADDITIONS

120" Round Linen: \$14.25 each | 6' Table: \$21.50 each | 8' Table: \$23.50 each

FIRE PIT

\$200 Includes two hours of service. The fire pit will not be refilled after 11 p.m.

CEREMONY PRICING

PROVIMI SALON

\$500 Includes chairs and set up.

THE PERGOLA

\$600 Includes chairs and set up.



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Frequently Asked Questions

CAN I HOLD A DATE?

Absolutely! When you're ready to reserve your date, we'll prepare a catering agreement for you. Once drafted, you'll have first priority on your selected date for up to 7 days. Your date will be officially reserved once we receive both the signed Catering Agreement and a \$2,000 deposit. Please note that if we do not receive the signed agreement and deposit within the 7-day period, your hold on the date will be released.

DO I NEED TO HIRE A WEDDING PLANNER?

Hiring a wedding planner is not required. Our Event Manager is here to assist you every step of the way, specifically with all aspects related to the Red Circle Inn. We'll coordinate with your vendors both before and during your special day to ensure everything runs smoothly, making your event as memorable and stress-free as possible.

DO YOU HAVE VENDOR RESTRICTIONS?

You're welcome to choose any vendors you prefer. While we provide a list of recommended vendors, it's just a starting point—we can't fit all of our favorites on it! Feel free to ask us for additional recommendations or references for vendors not listed. Please note that your vendors are responsible for setting up and breaking down their own items and must remove them at the end of the event. If you choose to order rental items through us (such as linens or specialty chairs), we'll take care of the ordering, installation, and removal for you.

WHAT TIME CAN WE AND OUR VENDORS ACCESS THE EVENT SPACE FOR SETUP?

You and your vendors can access the reserved event space starting at 10 a.m. on the day of your wedding for setup. If your vendors need earlier access, they can request it in advance, and we'll do our best to accommodate their needs.

CAN WE HANG ITEMS FROM THE CEILING OR WALLS?

Approval from the Event Manager is required before hanging anything from the ceiling or walls. If approved, you will be responsible for any damages that may occur.

CAN WE USE REAL CANDLES?

Yes, real candles are allowed as long as they are in appropriate containers, with the flame below the container's lip. We reserve the right to stop the use of candles if they are deemed unsafe. Please note that candles placed on the floor in high-traffic areas, such as ceremony aisles, must be flameless.

CAN WE BRING OUR OWN FOOD AND BEVERAGE?

No, all food and beverage, including alcohol, must be ordered through Red Circle Inn. Any alcohol brought into private event spaces that was not ordered through Red Circle Inn will be confiscated and discarded.



Frequently Asked Questions

DO WE NEED TO ORDER OUR DESSERT THROUGH RED CIRCLE INN?

You are welcome to use any licensed baker for your dessert. If your dessert is not part of a package, a \$3 per person dessert fee will apply.

CAN YOU ACCOMMODATE ALLERGIES?

Yes, we can accommodate allergies and dietary restrictions if notified in advance. We'll do our best to accommodate additional requests during the event, but please be aware that if we are not notified beforehand, there may be an additional charge for preparing extra meals.

CAN WE TAKE HOME LEFTOVER FOOD?

According to Wisconsin Administrative Code (DH&SS, Section 196.07), health regulations prohibit the removal of any food and beverage from the Red Circle Inn before, during, or after an event, except for your specialty cake.

WHAT TIME CAN WE CELEBRATE UNTIL?

All events must conclude by midnight, except for New Year's Eve events, which may continue until 1 a.m.

WHEN DO WE NEED TO REMOVE OUR WEDDING ITEMS FROM THE EVENT SPACE (CENTERPIECES, DÉCOR, ETC.)?

All wedding items must be removed at the end of the event. One hour before the event concludes, our staff will assist in packaging your items and décor (excluding gifts and cards). Please note that our staff is not liable for any lost or damaged items.



Recommended Vendors

DJ/ ENTERTAINMENT

ALL-STAR MUSIC | allstarmusicdj.com | 414.405.3675

DOUBLE PLATINUM DJ | doubleplatinumdj.com | 414.732.1979

CARTER EVENTS AND ENTERTAINMENT | eventsbycarter.com | 262.510.2390

XCITE ENTERTAINMENT | xciteentertainment.com | 262.391.5774

CHRIS KOHN MUSIC | www.chriskohtmusic.com | 608.359.9181

INNOCENTI STRINGS ELECTRIC VIOLINIST | ashley@innocentistrings.com | 815.238.7735

FLORISTS

THE FLOWER GARDEN | theflowergardenhartland.com | 262.367.8205

FLORA ELEMENTS | www.floraelements.com | 262.337.9006

AVANT GARDEN | theavantgarden.com | 262.646.4777

JESS FLEUR FUN | www.jessfleurfun.com | 262.366.5609

WAUKESHA FLORAL & GREENHOUSE | waukeshafloral.com | 262.542.8152

FOX BROS. FLORAL | foxbrosfloral@live.com | 262.367.2922

PHOTOGRAPHY/VIDEOGRAPHY

ROOST PHOTOGRAPHY | www.roostmke.com | brandon@roostmke.com | 262.510.5650

WEDDINGS BY JONATHAN'S PORTRAITS | jonathansportraits@gmail.com | 262.827.1200

CRAIG JOHN PHOTOGRAPHY | craigjohn.com | 414.213.6206

SWEET PEA CINEMA | sweetpeacinema.com | 262.227.6134

THROUGH LINE STUDIOS | throughlinestudios.com | 414.232.1535

INVITATIONS/STATIONARY

COQUI PAPERIE | shopcoqui.com | 414.369.2589

PAPER ENVY | paperenvy.com | 262.780.0850



Recommended Vendors

TRANSPORTATION

GO RITEWAY | goriteway.com | 414.570.5200

BLACKLINE LIMOUSINES | www.blacklinelimos.com | 414.481.2599

BRIDAL SHOP/APPAREL

BUCCI'S BRIDAL | buccisbridal.com | 262.691.9963

SAVVY BRIDE & TUXEDO | gosavvybride.com | 262.790.1098

AMELISHAN BRIDAL | amelishan.com | 262.628.1217

HAIR/MAKEUP

MELISSA ANN ARTISTRY CO. | www.muamelissaann.com | 414.313.3093

CRAIG BERNS SALON | craigberns.com | 262.646.7406

BEAUTY UNVEILED BY TIA | beautyunveiledbytia.com

OFFICIANT

CEREMONIES BY JOAN | ceremoniesbyjoan.com | 847.208.3696

REV. JEWEL OLSON | www.jewelolson.weebly.com | 414.397.1379

DEREK DUBE WITH WORLD OF WISDOM | 414.881.2540

WEDDING PLANNER

EVENTS TO A T | eventstoaatmke.com | 262.914.9661

PERFECT DAY EVENT PLANNING | perfectdayeventplanningllc.com | 920.362.5422

MISCELLANEOUS

SOCIAL STYLE DANCE STUDIO | socialstyledance.com | 262.687.2222

VINTIQUE RENTALS | vintiquerentals.com | 262.370.7340



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