

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

HOTEL
Goodwin

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

STUFFED SHELL 110

spinach & ricotta filling | marinara

CHICKPEA PANISSE 100

romesco sauce | wilted greens

BEEF TENDERLOIN 140

bordelaise

SPAGHETTI 130

meatball | marinara

PAN ROASTED SALMON 135

roasted tomato butter sauce

ROASTED CHICKEN 125

chicken demi-glace | grilled lemon

GNOCCHI 110

cherry tomato | pesto cream sauce

GARGANELLI 130

red peppers | zucchini | pesto

SURF & TURF 155

steak | shrimp

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

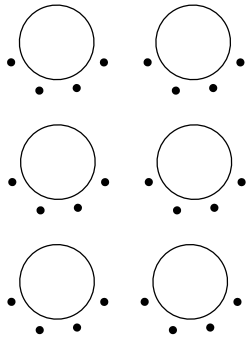
BUTTERED NOODLES 25



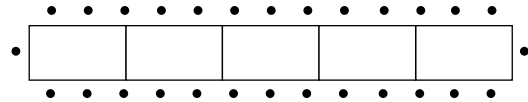


rooftop floor plans

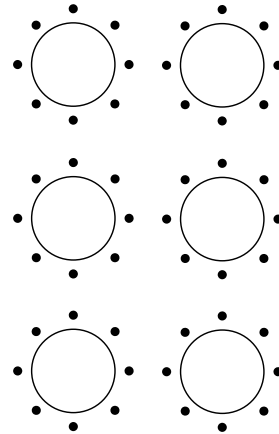
CABARET 24



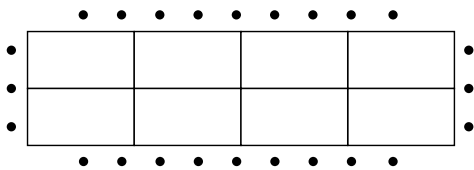
BOARDROOM 28



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

