

UNIVERSITY OF  
WISCONSIN  
OSHKOSH

*alumni*

Welcome and  
Conference Center

GATHER CELEBRATE CONNECT GATHER CELEBRATE CONNECT

GATHER



CELEBRATE



CONNECT



[uwosh.edu/awcc](http://uwosh.edu/awcc)

*weddings*

UNIVERSITY OF  
WISCONSIN

OSHKOSH

alumni

Welcome and  
Conference Center

GATHER CELEBRATE CONNECT GATHER CELEBRATE CONNECT

*congratulations!*

We invite you to plan your wedding with us at the new UW Oshkosh Alumni Welcome and Conference Center. Located on the banks of the scenic Fox River, our contemporary event venue is available to UW Oshkosh alumni as well as the greater Oshkosh community. Whether you are looking for an intimate dinner for 20 or a grand dinner for 350, our elegant spaces are perfectly suited for your special day.

Wedding packages include private rental of the following spaces:

- Grand Ballroom with floor-to-ceiling picture windows
- Great Hall reception area with a stately, two-story stone fireplace
- Outdoor brick patio with guest seating and an inviting gas fire pit
- Scenic outdoor spaces for perfect wedding photographs
- An additional private room for your wedding party preparations

Celebrate the wedding of your dreams at Oshkosh's newest special occasion venue, the UW Oshkosh Alumni Welcome and Conference Center. For more information or to schedule a tour, please contact us at 920.424.3300 or by email at [awcc@uwosh.edu](mailto:awcc@uwosh.edu)



CONNECT

# hors d'oeuvres menu

## ■ ■ ■ HORS D'OEUVRES

- Mini Greek Pizza \$85/50 pieces
- Ginger Chicken Satay \$90/50 pieces
- Tomato Basil Bruschetta \$62.50/50 pieces
- Sundried Tomato Gorgonzola Bruschetta \$75/50 pieces
- Spanakopita \$130/50 pieces
- Seafood Stuffed Mushrooms \$100/50 pieces
- Sausage Stuffed Mushrooms \$90/50 pieces
- Crostini with Shrimp and Spicy Mango Salsa \$100/50 pieces
- Mini Crab Cakes \$130/50 pieces
- Cantaloupe Wrapped in Prosciutto \$95/50 pieces
- Crab and Risotto Balls \$125/50 pieces
- Chipotle Maple Bacon Wrapped Chicken \$65/50 pieces
- Seasonal Fruit Display \$3 per guest
- Vegetable Display \$2 per guest
- Cheese Display \$3 per guest
- Spinach Artichoke Dip \$25 per pound

## ■ ■ ■ CARVING STATIONS

Please add \$25/hour per carver.

- Roast Turkey with Cranberry Orange Mayo and Dijon \$5.25 per guest
- Beef Tenderloin with Horseradish Aioli and Stone-Ground Mustard  
\$8.50 per guest
- Mustard Apricot Glazed Ham with Honey Mustard \$5 per guest
- Pork Loin with Chipotle Mayo \$5 per guest
- Top Round of Beef with Horseradish Cream \$6 per guest

# plated menu

## ■ ■ ■ PLATED MEALS

Plated meals include Entrée, 2 Accompaniments, 1 Salad, Beverages (Iced Tea, Iced Water, Coffee—Regular and Decaf).

### Salads (Choose 1)

Field Greens with Tomatoes, Almonds, Feta and Croutons

Served with an Orange Basil Vinaigrette

Spring Mix Greens with Tomato, Cucumber, Carrots and Cheddar

Served with a Honey Lime Vinaigrette

Pear and Spinach Salad with Toasted Almonds

Served with a Balsamic Vinaigrette

### Entrée (Choose 1)

*Chicken Marsala* Chicken Breast Sautéed in Olive Oil

Served with a Rich Mushroom Marsala Sauce \$20

*Chicken Sorrento* Golden Brown Chicken Breasts with Prosciutto, Fresh

Mozzarella, Tomato, Parmesan and Oregano \$20

*Chicken Cordon Bleu* Baked and Breaded Chicken Breast Stuffed with

Ham and Swiss Cheese \$21

*Lemon Parmesan Chicken with White Wine Chive Sauce* Crispy Chicken

Cutlets Pan-Seared and Served with a Light White Wine Chive Sauce \$21

■ ■ ■ **PLATED MEALS** *continued...*

**Apricot and Goat Cheese Chicken Breast** Succulent Chicken Roulades Stuffed with Chopped Apricots and Goat Cheese and Served Over a Light Warm Sauce \$21

**London Broil** Beef Top Round Seared and Roasted, Sliced Thin and Slathered with Delicious Onion Gravy \$23

**Herb Crusted Roast Beef** Roast Beef Seasoned with Fresh Rosemary, Thyme, Garlic and Onion, Mustard, Allspice and Pepper \$25

**Pork Tenderloin with Raspberry Sauce** Slow-Roasted Pork Tenderloin Served with Raspberry, Horseradish, Garlic, Red Wine Vinegar Sauce \$28

**Pan Seared Pork with Apples and Onions** Tasty Pan Seared Pork Tenderloin Covered with Sweet Apple and Onion Sauce \$26

**Chevre, Orzo and Basil Portobello** Portobello Mushroom Caps Stuffed with Chevre Cheese, Tri-Colored Orzo and Fresh Basil \$20

**Vegetable Wellington** Puff Pastry Stuffed with a Mix of Cooked Veggies: Squash, Zucchini, Asparagus, Carrots and Peppers in a Red Pepper Sauce \$20

**Accompaniments****Vegetable (Choose 1)**

Green Beans Almondine  
Roasted Asparagus  
Sour Cream and Chive Mashed Potatoes  
Fresh Spinach and Garlic Sautee  
Broccoli with Sautéed Carrots  
Apple Glazed Carrots

**Starch (Choose 1)**

Caramelized Onion Mashed Potatoes  
Brown Rice Pilaf  
Smoked Gouda Duchess Potatoes  
Basil Orzo

# wedding buffets

## ■ ■ ■ BUILD-YOUR-OWN BUFFET

Buffets include 2 Entrées, 2 Accompaniments, 1 Salad and Beverages (Iced Tea, Iced Water, Coffee—Regular and Decaf). For an additional entrée, add \$2 per guest.

### Salads (Choose 1)

Spring Garden Salad—Mixed Greens with Carrots, Cucumber, Mushrooms and Red Onion  
Mixed Greens with Tomato, Cucumber and Carrots  
House Salad—Romaine and Iceberg with Cucumber, Tomato and Croutons

### Entrées (Choose 2)

Rosemary Garlic Chicken Breast \$20  
Roasted Chicken Florentine \$20  
Chicken Saltimbocca \$21  
Blackened Flank Steak \$27  
Tilapia Provencal \$21  
Brown Sugar Rubbed Pork \$21  
Roasted Vegetable Orzo Risotto \$20  
Vegetable Stuffed Cabbage Rolls \$21

### Accompaniments

#### Vegetable (Choose 1)

Whole Fresh Green Beans  
Roasted Root Vegetables  
Sautéed Fresh Zucchini  
Roasted Vegetable Medley

#### Starch (Choose 1)

Oven-Roasted Rosemary Red Potatoes  
Parsley Potatoes  
White Rice Pilaf  
Garlic Red-Skinned Mashed Potatoes

UNIVERSITY OF  
WISCONSIN  
OSHKOSH

*alumni*

Welcome and  
Conference Center

GATHER CELEBRATE CONNECT GATHER CELEBRATE CONNECT

# *inclusive wedding dinner packages*

■ ■ ■ **ALL PACKAGES INCLUDE:**

- 1 hour Open Bar for Cocktail Hour
- Choice of Two Stationary Hors D'oeuvres for Cocktail Hour
- Dinner (1 Salad, 2 Accompaniments, number of entrées varies by package, Iced Tea, Iced Water, Coffee—Regular and Decaf)
- Cake-Cutting Service



AWCC Wedding Menus | 5

Alumni Welcome and Conference Center  
625 Pearl Ave., Oshkosh WI 54901 | 920.424.3300 | [awcc@uwosh.edu](mailto:awcc@uwosh.edu) | [uwosh.edu/awcc](http://uwosh.edu/awcc)



■ ■ ■ **DINNER BUFFET PACKAGES**

**Hors d'oeuvres (Choose 2)**

Greek Pizza  
Ginger Chicken Satay  
Tomato Basil Bruschetta  
Artichoke Hearts with Roasted Tomato Sauce  
Spanakopita

**Salads (Choose 1)**

Spring Garden Salad—Mixed Greens with Carrots, Cucumber, Mushrooms and Red Onion  
Mixed Greens with Tomato, Cucumber and Carrots  
House Salad—Romaine and Iceberg with Cucumber, Tomato and Croutons

**Dinner Buffets (Choose 1)**

**Traditional Buffet \$32/guest (Choose 1 meat/1 vegetarian)**

Rosemary Garlic Chicken Breast  
Grilled Chicken with Bruschetta Topping  
Roasted Pork Loin with Pan Gravy  
Italian Beef  
Roasted Vegetable Orzo Risotto

**Deluxe Buffet \$34/guest (Choose 2 meats/1 vegetarian)**

Sesame Chicken Breast  
Roasted Chicken Florentine  
Brown Sugar Rubbed Pork Loin  
Roast Beef  
Tilapia Provencal  
Vegetarian Stuffed Cabbage Rolls

**Premium Buffet \$36/guest (Choose 2 meats/1 vegetarian)**

Chicken Saltimbocca  
Herb Roasted Chicken Breast  
Coriander Rubbed Pork Loin  
Blackened Flank Steak  
Cod Veracruz with Pan Sauce  
Southern Fried Portobello with Mushroom Sauce



■ ■ ■ **DINNER BUFFET PACKAGES** *continued...*

**Accompaniments**

**Vegetable (Choose 1)**

Whole Fresh Green Beans  
Roasted Root Vegetables  
Sautéed Fresh Zucchini  
Roasted Vegetable Medley

**Starch (Choose 1)**

Garlic Red-Skinned Mashed Potatoes  
Oven-Roasted Rosemary Red Potatoes  
Parsley Potatoes  
White Rice Pilaf

■ ■ ■ **PLATED DINNER PACKAGES**

**Hors d'oeuvres (Choose 2)**

Sundried Tomato Gorgonzola Bruschetta  
Seafood Stuffed Mushroom Caps  
Crostoni with Shrimp and Spicy Mango Salsa  
Mini Crab Cakes with Remoulade Sauce  
Cantaloupe Wrapped in Prosciutto

**Salads (Choose 1)**

Field Greens with Tomatoes, Almonds, Feta and Croutons  
Served with an Orange Basil Vinaigrette  
Spring Mix Greens with Tomato, Cucumber, Carrots and Cheddar  
Served with a Honey Lime Vinaigrette  
Pear and Spinach Salad with Toasted Almonds  
Served with a Balsamic Vinaigrette

■ ■ ■ **PLATED DINNER PACKAGES** *continued...*

**Dinner Entrées (Choose 1)**

*Traditional Served \$36/guest (Choose 1 meat/1 vegetarian)*

Traditional Chicken Marsala  
Sherry Orange Chicken with Fennel and Tomato  
Roasted Pork Loin with Chipotle Glaze  
London Broil  
Parmesan Crusted Tilapia with Chive Butter Sauce  
Quinoa with Squash, Tomato and Basil

*Deluxe Served \$38/guest (Choose 2 meats/1 vegetarian)*

Chicken Sorrento  
Chicken Cordon Bleu  
Pork Tenderloin with Raspberry Sauce  
Herb Crusted Roast Beef  
Baked Cod with Herb Crust  
Chevre, Orzo and Basil Portobello

*Premium Served \$45/guest (Choose 2 meats/1 vegetarian)*

Lemon Parmesan Chicken with White Wine Chive Sauce  
Apricot and Goat Cheese Chicken Breast  
Pan Seared Pork with Apples and Onions  
Beef Wellington  
Charleston Crab Cakes  
Portobello Mushroom Napoleon  
Vegetable Wellington

**Accompaniments**

**Vegetable (Choose 1)**

Green Beans Almondine  
Roasted Asparagus  
Fresh Spinach and Garlic Sauté  
Broccoli with Sautéed Carrots  
Apple Glazed Carrots

**Starch (Choose 1)**

Caramelized Onion Mashed Potatoes  
Sour Cream and Chive Mashed  
Potatoes  
Brown Rice Pilaf  
Smoked Gouda Duchess Potatoes  
Basil Orzo

## additional options

### ■ ■ ■ LATE NIGHT PIZZA BUFFET

16" *Cheese Pizza* \$12  
Additional toppings \$2 each

16" *Specialty Pizza* \$15  
Vegetable  
Hawaiian

## children's menu

### ■ ■ ■ CHILDREN'S ENTREE \$8.50

*Chicken Nuggets*  
*French Fries*  
*Apple Sauce*

# bar packages

## ■ ■ ■ HOST BAR

Set-Up Fee: \$50 per bar (fee waived if event is larger than 100 guests)

Type of Bar	Price (per guest/per hour)
Full Open Bar—1 hour	\$9
Full Open Bar—2 hours	\$7
Full Open Bar—3-plus hours	\$5
Beer and Wine Open Bar—1 hour	\$8
Beer and Wine Open Bar—2 hours	\$6
Beer and Wine Open Bar—3-plus hours	\$4

## ■ ■ ■ CASH/CONSUMPTION BARS

Set-Up Fee: \$50 per bar (fee waived if event is larger than 100 guests)

Sales Minimum: \$75 per hour/bartender

Charge	Price (per drink)
Glass of Wine	\$4
Bottled Beer	\$3
Cocktail	\$5
Bottled Water	\$2
Soda	\$2

Half barrels of domestic beer \$325 each

## wedding ceremonies

### ■ ■ ■ WEDDING CEREMONY PACKAGE

#### For your rehearsal:

- Rehearsal site on the evening before your ceremony (available after 5:30 p.m.)
- Private room for your rehearsal dinner (optional)

#### For your preparations:

- Two second-floor breakout rooms for wedding party preparations on the morning of your ceremony (rooms available from 9 a.m.–1 p.m.)

#### For your ceremony:

- Great Hall with stately, two-story fireplace for up to 90 guests or
- Grand Ballroom C with floor to ceiling picture window for up to 150 guests or
- Grand Ballrooms B and C for up to 300 guests

#### After your ceremony:

- Scenic outdoor space for your wedding photographs
- Space for post-ceremony cocktails and/or lawn games (optional)

*Rental includes private use of space and set up of chairs, tables, microphones and sound system.*

*Package price for wedding ceremonies is \$1,200. Discount applies if both ceremony and reception are held at the AWCC.*

### ■ ■ ■ CEREMONY TIMES AVAILABLE

Friday: Any time inside the Ballrooms / After 5:30 p.m. in the Great Hall

Saturday: Noon or 1 p.m.\*

Sunday: Any time after noon.

*(all wedding ceremony activities to conclude by 2 p.m. on Saturdays if the reception does not take place at the AWCC)*

*All reservations are based upon availability.*

*UW Oshkosh Alumni receive a discount with their Alumni TitanCard.*

## wedding policies

### ■ ■ ■ ROOM RENTAL FEE

The room rental fee for the exclusive use of the Sodexo Grand Ballroom, Great Hall and Outdoor Patio is \$3,000 on a Saturday evening (\$1,600 on a Friday or Sunday). University of Wisconsin Oshkosh alumni (bride/groom, parents or grandparents) are eligible to receive a discount on this rate with their Alumni TitanCard.

### ■ ■ ■ FOOD SALES MINIMUM

A food sales minimum is required to reserve the Sodexo Grand Ballroom on Saturday evenings. The food sales minimum constitutes the minimum amount spent on food (excluding beverages) or inclusive wedding dinner packages. If this minimum is not met, the difference will be charged to your account.

The food sales minimum for a Saturday night reception is (April–October) is \$5,000.

The food sales minimum will be waived for Friday night and Sunday wedding receptions and receptions held November — March.



---

■ ■ ■ **DEPOSITS**

A (non-refundable) deposit of \$500, along with a signed contract, is required to reserve your date. The remaining balance is due seven days before your reception. Separate deposits may be due to our caterer, Flavours by Sodexo, Inc.

---

■ ■ ■ **GUARANTEE AND PAYMENT**

The final guaranteed count of guests is required seven days prior to your event. At this time, catering will prepare an estimate of all food and beverage charges based upon this count and full payment will be due.

---

■ ■ ■ **CATERING**

All food and beverages served at the Alumni Welcome and Conference Center must be obtained through the UW Oshkosh caterer, Sodexo Inc. No food may be allowed in any function room of the conference center from outside sources, except guests may bring in wedding cakes or confectionaries.

Health regulations also prohibit leftovers to be taken after a catered event.

---

■ ■ ■ **SERVICE CHARGE AND TAX**

Service charges for food and beverage are included in our menu pricing. A 5-percent tax will be added to your final bill.

---

■ ■ ■ **MENUS AND PRICING**

Menu selections, room set up and other wedding details must be confirmed 90 days prior to your reception. Once the catering contract has been signed, pricing is guaranteed.

---

■ ■ ■ **CAKE-CUTTING SERVICE**

Our catering team will be happy to provide plates and cut and serve your wedding cake. A \$1 per guest fee will apply.

Cake-cutting is complimentary when ordering one of our Plated or Buffet Dinner Inclusive Packages.

---

■ ■ ■ **UPLIGHTING**

The AWCC now offers uplighting services at an additional charge.

---

■ ■ ■ **LINEN**

Sodexo will provide standard linen for all food service and dining (plated and buffet options) tables.

Linen for additional tables (cake table, gift tables and name card tables) is available at our customary charge of \$5/ table with skirting.

---

■ ■ ■ **DELIVERIES AND SET-UP**

On the day of your reception, the building will be available for decorating and deliveries beginning at 2 p.m.

All deliveries to the Alumni Welcome and Conference Center must be arranged through our Conference and Event Services Department. Labor charges for early set up, advance deliveries or extensive decorating will apply.

---

■ ■ ■ **BEVERAGE SERVICE**

All liquor and beverage services must be provided by our caterer, Sodexo. Liquor cannot be brought into the Alumni Welcome and Conference Center from outside sources. All alcoholic beverages served at the AWCC must remain on the premises. Host and cash bar options are available.

**HOST BAR:** During the event, a tally of drinks consumed by guests is kept and the contracting client is billed.

**CASH BAR:** During the event, guests pay for their own drinks. Weddings may also include a cash bar with select beverages hosted by the client.

**Bar Set-Up Fee**

A bar set-up fee of \$50 per bar will be assessed for all groups of less than 100 guests. Bar set ups include a portable dry bar, glassware, ice and napkins.

**Bar Sales Minimum**

Bars must reach a sale minimum of \$75 per hour per bartender. If this minimum is not met, the difference also will be billed to the host. We recommend one bartender for every 75-100 guests.

Our alcohol service will end 30 minutes prior to the scheduled end of the event.

Any individuals purchasing and/or consuming alcoholic beverages must be a minimum of twenty-one (21) years of age.