SPECTACULAR DOWNTOWN VENUES

Miller High Life Theatre  |  Wisconsin Center   |  UW-Milwaukee Panther Arena

Katie Ragan
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Booking a venue for a special event isn’t a typical experience. You’re investing in the space but also the people and amenities that come with it.

The space you choose is the first and last impression your guests have of your special event. Finding the perfect venue can be daunting. I’m here to help! I want to know your story, hear about your expectations, and work with my colleagues to bring your vision to life.

From spectacular food and beverage to WOW-worthy audio/visual components, I can’t wait to welcome you to some of the most special spaces downtown Milwaukee has to offer.

Warmly,

Katie Ragan
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414-908-6061 | kragan@wcd.org
GRAND BALLROOM
37,506 Square Feet
Banquet: 2,100 | Reception: 3,756
The largest ballroom in Milwaukee is the perfect place for your elegant, large event. The Grand Ballroom features towering ceilings, unique light fixtures, and the ability to flex into various space configurations to accommodate your every need.

ETCHED HALL
13,000 Square Feet
Banquet: 600 | Reception: 1,265
Etched Hall offers a long corridor for a variety of events. The space is overflowing with inspiring writings by Wisconsin authors that have been architecturally incorporated throughout. The thoughtfully placed calligraphy in this area paired with other mixed media created by or about Wisconsinites gives this space a memorable, but functional, vantage.

MAIN LOBBY
10,500 Square Feet
Banquet: 500 | Reception: 1,000
The Main Lobby provides a bright, adaptable space that is located directly inside the Main Rotunda Entrance which hosts Parenthood, a large-scale art installation consisting of massive hanging sculptures and terrazzo flooring. The main lobby has a floor-to-ceiling Glass Atrium that looks out onto City Yard, an outdoor art garden of recovered Milwaukee artifacts.

PARKING LOT
91,000 Square Feet
Banquet: 4,420 | Reception: 9,100
The Wisconsin Center District’s parking lot offers a massive outdoor space in the heart of Milwaukee’s entertainment district. The surface lot provides an exciting, city atmosphere for events, but is far enough back from the street to give events enough privacy and flexibility.

LOADING DOCK
36,000 Square Feet
Banquet: 1,900 | Reception: 3,600
Transform the Wisconsin Center’s loading dock into one of a kind event experience. The loading dock is located on the upper level of the center and overlooks downtown Milwaukee. The loading dock offers versatile event options for an extremely unique, metropolitan ambiance.

With radiating natural light, unique, local art, and the largest ballroom in Milwaukee, the Wisconsin Center has a space to amplify and enhance the uniqueness of your event.

400 W. Wisconsin Avenue, Milwaukee, WI 53203 • wisconsincenter.com
MISS LIZZIE’S & MAIN LOBBY
5,300 Square Feet
Banquet: 200 | Reception: 360
The Miller High Life Theatre’s newest event space is brimming with Milwaukee history. Named for the Milwaukee patroness Elizabeth Plankinton, the high ceilings, terrazzo flooring and grand bar create an ideal setting for a special celebration.

The space showcases an extensive gallery of in-house event posters, including those from Broadway shows, rock bands, comedians and everything in between.

GRAND ROTUNDA
32,815 Square Feet
Banquet: 380 | Reception: 1,000
The Miller High Life Theatre’s Grand Rotunda offers a beautiful space with an abundance of historical characteristics showing off the rich 110-year history of the theatre. The room is framed by two levels of balconies. The soaring half-domed ceiling meets a full wall of mirrors, giving the illusion of a full dome.

GRAND ROTUNDA BALCONY
4,350 Square Feet
Banquet: 240 | Reception: 450
Miller High Life Theatre’s third floor balcony offers a unique space overlooking the theatre’s historical Grand Rotunda. The balcony setting presents various options for seating and standing spaces all beneath the beautiful rotunda ceiling.

MAIN STAGE
4,300 Square Feet
Banquet: 200 | Reception: 400
Most people are accustomed to being in an audience, but hosting a function on the Miller High Life Theatre stage allows events to commence under the same lights that so many acclaimed entertainers have performed under. Looking over 4,000 grandiose seats, the stage is the perfect setting to give any event some extra vitality.

KILBOURN HALL
3,993 Square Feet
Banquet: 250 | Reception: 400
Kilbourn Hall is located on the first floor and is a great space allowing for events to be held surrounded by art and history. Its beautiful trim and large murals portraying several Milwaukee founders, created by Swedish artist Thorsten Lindberg, makes this hall an elegant setting for an assortment of events.

KILBOURN ROTUNDA
1,518 Square Feet
Banquet: 50 | Reception: 150
The Kilbourn Hall Rotunda is a well appointed event space brimming with original architectural detail. On two sides of the room, there are balconies displaying the second floor. The walls showcase names of Milwaukee founders alongside Milwaukee Auditorium logos, representing the original name of the theatre, the Milwaukee Auditorium.

Plankinton Hall
5,031 Square Feet
Banquet: 400 | Reception: 600
Plankinton Hall is located on the second floor and is the location of a variety of activities, from events tied to functions in the main performance hall or independent events. Its vaulted ceilings and acoustical wall panels make it especially perfect for any event with a focus on sound, whether it be music or speeches.

Step foot into the Miller High Life Theatre and be welcomed back to an age of glamour. The spectacularly renovated facility features grand spaces for large and intimate events alike, plus a full theater. If you’re looking for a WOW factor, look no further than the Miller High Life Theatre.
The UW-Milwaukee Panther Arena is Milwaukee’s original sports complex. From use of the 360-scoreboard to a buffet throughout the concourse, if your event has a sporty style, the UW-Milwaukee Panther Arena is the ideal destination to surprise and delight your guests.

**ARENA**

- **Full Arena Floor**
  - 32,815 Square Feet
  - Banquet: 1,500
  - Reception: 2,400

- **Half Arena Floor**
  - 4,350 Square Feet
  - Banquet: 750
  - Reception: 1,200

For the ultimate sports fan: hold your event on the court, on the turf, or even on ice. Our team can help you transform the bowl floor to wow your guests with the most memorable destination they’ve ever seen.*

**EVENT LEVEL LOUNGE**

- **2,400 Square Feet**
  - Banquet: 400
  - Reception: 240

Just steps away from the arena floor, the VIP lounge features high top tables and a full-service bar, creating a great social space for a variety of private events. The VIP lounge is home to an abundance of photographs that tell the story of the 70-year old building. Behind the bar is a mural featuring construction photographs of the original arena, previously known as Milwaukee Arena and then MECCA. The columns of the VIP Lounge occupy photographs of the Admirals players, continuing the story of the historical building.

*Special conditions apply

Taylor and Dominic Panico from Tribute Film and Photo

UWM PANTHER ARENA
400 W. Kilbourn Avenue, Milwaukee, WI 53203 • uwmilwaukeepantherarena.com

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APPETIZERS

Duck Confit Quesadilla (N)  
Ancho Raspberry Mole, Pickled Onions, Smoked Gouda

 Cranberry and Apple Grilled Cheese (V)  
Carr Valley Mobay Cheese, Country Sourdough, Cranberry and Apple Chutney

Beet Cured Salmon Toast Points (S)  
House Cured Salmon, Toasted Brioche, Lemon and Horseradish Cream Cheese

Wisconsin Sweet Corn Fritters (Vg, GF)  
Avocado Salsa, Pickled Red Onion, Micro Cilantro

Wisconsin Butter Burger Sliders  
Toasted Brioche, Wisconsin Cheddar, Charred Onion Aioli

Lobster Ravioli (S)  
Leek and Saffron Sauce, Dill Salad, Truffle Oil, Savoecchio Parmesan

Roasted Sweet Potato Gnocchi (N)  
Maple Bourbon Cream, Toasted Walnuts, Cranberry Confit

Pimento Cheese Fritter (V)  
Sweet Chili Dipping Sauce

Drunken Shrimp (S, GF)  
Bacon Wrapped Shrimp, Guacamole Salsa, Tequila Reduction

Maryland Style Crab Cake (S)  
Seared Crab Cake, Whole Grain Mustard Aioli, Beet Greens

Miso Butterscotch Pork Belly (GF)  
Daikon Cole slaw, Toasted Sesame Seeds

Wisconsin Cheese Display  
Chef's Selection of Wisconsin Cheeses, Served with Local Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Sliced Fresh Baked Breads, Assorted Crackers, and local Pairings.

Mezze Platter  
Chef's Selection of Fresh and Grilled Seasonal Vegetables, Olives, a Variety of Hummus Served with Grilled Flat Breads and Crackers. Brined Vegetables, Small Bites of Falafel, Olives and Dolmas accompany this spread.

APPETIZER DISPLAYS

Minimum of 75 guests

Artisanal Charcuterie  
Imported Cured Meats Served with Olives and Assorted Vegetables. An Arrangement of Crackers, Fresh Baked Breads, Mustard and Fruit Spreads, Dried Fruits and Nuts complement each display.

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Lobster Ravioli (S)  
Leek and Saffron Sauce, Dill Salad, Truffle Oil, Savoecchio Parmesan

Roasted Sweet Potato Gnocchi (N)  
Maple Bourbon Cream, Toasted Walnuts, Cranberry Confit

Pimento Cheese Fritter (V)  
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Bacon Wrapped Shrimp, Guacamole Salsa, Tequila Reduction

Maryland Style Crab Cake (S)  
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**PLATED MEAL SERVICE**

**SALAD SELECTIONS**
- Wisconsin Signature Salad (Vg, GF)  
  Harvest Field Greens, Asparagus, Redsh, Maniamed Tomato, Carrot  
  Curts Red Wine Vinagrette
- Caesar (S)  
  Baby Romaine, Chopped Parmesan, House Made Croutons, Shaved Radicchio, Heirloom Tomatoes
- Baby Beet and Orange Salad (Vg, GF)  
  Arugula, Shaved Fennel, Valencina Orange, Roasted Heirloom Beets and Meyer Lemon Vinagrette
- Truffle Honey Poached Peach Salad (V, GF)  
  Slow Poached Peaches in Truffle Honey, Whipped Ricotta, Raspberries, Toasted Almonds, Raspberry Vinagrette
- Apple Ginger Salad (V, GF)  
  Sarvecchio Parmesan, Shaved Fennel, Pink Lady Apples, Pomegranate, Ginger Dressing
- Kale and Brussel Sprout Salad (V, N, GF)  
  Concord Grapes, Toasted Hazelnuts, Cherry Balsamic Glaze, Meyer Lemon Vinagrette

**CHICKEN ENTRÉES**
- Mediterranean Stuffed Chicken Rosemary  
  Lemon Caper Veloute (GF)
- Churrasco Chicken Chorizo and White Bean Hash  
  Sweet Corn Puree (GF)
- Apple Honey Roasted Airline Chicken Mueslee’s Bacon and Swiss Chard  
  Sauté, Vidalia Onion and Stone Ground Mustard Sauce, Thyme Potato Dauphions (GF)
- Wisconsin Cranberry Balsamic Chicken Breast  
  Whipped Maple Sweet Potatoes, Cranberry Ginger Chutney (GF)
- Panko and Parmesan Chicken Breast Skillet  
  Fingerlings with Lemon Gremolata, Heirloom Tomato Salsa

**BEEF ENTRÉES**
- Braised Brown Sugar Smoked Short Ribs Red Skin Whipped Potatoes, Bourbon Glaze, Chipotle Onion Rings
- Charred Black Angus Beef Fillet Foraged Mushroom Demi, Celeriac and Potato Puree, Balsamic Braised Pearl Onions (GF)
- Peppercorn Crusted Fillet Garlic Potato Dauphions, Blument Brandy Cream Sauce, Roasted Cremini Mushrooms (GF)
- Tuscan Braised Short Ribs SarVecchio Parmesan Polenta, Rainbow Swiss Chard, Smoked Paprika and Tomato Chutney (GF)

**VEGAN ENTRÉE**
- Vegetable Wellington  
  Garbanzo Beans, Brown Rice, Wisconsin Cranberries, Mushrooms, Beet Reduction Sauce (GF, V)

**DUETS**
- Herb Crusted Petite Filet with Seared Atlantic Salmon Roasted Forgotten Vegetables, Red Skin Mashed Potatoes, Whole Grain Mustard Veloute (GF)
- Seared Petite Filet with Pesto Chicken Yukon Potato Gratin, Baby Buttered Carrots, Spring Tomato Salsa, Foraged Mushroom Demi (GF, N)

**FOOD & BEVERAGE MENU**

**PLATED MEAL SERVICE**

**CURATED BY YOU AND OUR EXECUTIVE CHEF**

All Plated Dinner include Wisconsin Signature Salad or Caesar Salad, House Rolls, and Chef’s Seasonal Vegetable.
CHEF APPETIZER STATIONS
Minimum of 75 guests | Chef Fee Required

FLATBREAD PIZZAS
Margherita Flatbread (V)
Olive Oiled Brushed Flatbread, Fresh Mozzarella, Basil, Pesto, Balsamic Reduction

Three Cheese Flatbread (V)
Olive Oiled Brushed Flatbread, Roasted Garlic and Parmesan Sauce, Truffle Oil, Micro Greens

Four Seasons
Olive Oiled Brushed Flatbread, Fried Artichokes, Kalamata Olives, Baby Bella Mushrooms, Prosciutto

TACO MESA
Select One Protein
Whole Grilled Aji Amarillo and Lime Halibut, Carved Adobo Skirt Steak, Carved Chili and Lime Roasted Chicken

Served with Corn or Flour Tortillas, Elote Corn, and Fajita Mushrooms and Peppers

Toppings Include Sour Cream, Guacamole, Salsa Roja, Pico de Gallo, Cotija Cheese, Cilantro Lime Slaw, Limes, Pickled Onions

DESSERT STATIONS

Warm Wisconsin Center Signature Donuts
Chocolate Filled, Lemon Custard, and Seasonal Sugared Donuts

Sweet Treats Display
Assortment of Seasonal Macarons, Mini Cheesecakes, Fruit Tarts, and Fresh Fruit with Vanilla Mousse

Made to Order Smore’s Bar
A Giant House Made Marshmallow torched to order for your guests. Served with a Variety of Graham Crackers, Chocolates, and Fresh Fruit
Chef Fee Required

Mini Mason Jar Display
Seasonal Fruit Cobblers, A Variety of Cheesecakes with Graham Cracker Crumble, Chocolate Pot de Crème, and Mixed Berry Crème Brulée

Gourmet Coffee Station
Flavored Syrups, Chocolate Shavings, Whipped Cream, Chocolate Dipped Madeleines, Selection of Teas and Wisconsin Honey

FOOD & BEVERAGE MENU • CHEF APPETIZER STATIONS

FOOD & BEVERAGE MENU • DESSERT STATIONS
Q: How do I navigate planning my event?
A: Once you have contracted your event space, you will be paired up with a designated Event Manager who will coordinate all aspects of your event. You will also be connected with a Levy special events expert to craft your entire culinary experience. And finally, a CTI special events manager to ensure an ideal sound and lighting experience.

Q: Do you provide food and beverage and AV services?
A: Levy Restaurants is the exclusive food and beverage provider for the Wisconsin Center, Miller High Life Theatre, and UW-Milwaukee Panther Arena. From cocktail hour to cake-cutting, Levy will provide you and your guests an outstanding, custom food and beverage experience. Conference Technologies Inc (CTI) is the preferred in-house partner in all venues. When choosing to work with CTI, you will receive exclusive pricing benefits as well as the expertise from a dedicated in-house partner.

Q: Do you have preferred hotel partners?
A: The Wisconsin Center is connected via skywalk to over 1,500 hotel rooms in downtown Milwaukee. We will provide you with special event partner information to help you book your room block.

Q: Do you offer parking?
A: Parking in our surface lot is based on availability. Accommodations can also be made for valet should you choose to include it.

Q: How do I secure my space? When is the final guest count due?
A: Twenty-five percent of your food and beverage minimum is due when you sign your contract. Final guest counts and full final payment are due 7 business days in advance.