



Wedding Packages

CIRCA
on
Seventh
THE GRAND HALL

Congratulations!

You've found the love of your life and are ready to say "I Do!" We are so excited for you and we want your day to be everything you've dreamed of. But before you dive into planning --- take a minute to look at each other, breathe, and soak in this moment. You are about to start a beautiful chapter of your lives together and trust us, you want to embrace every moment of it because it goes fast!

Now hold onto that feeling and let's start planning! We are here for you every step of the way, and we cannot wait to celebrate with you on your special day!



The Venue - Circa on Seventh

- * Bridal Party Access to Circa on Seventh beginning at 10:00AM, ceremony at 4:30PM with reception to follow
- * Bride's Room and Balcony for bride and bridesmaids to get dressed and ready, and take photos
- * Champagne upon Bridal Party Arrival
- * Stocked Bridal Suite Fridge with Bottled Water, Champagne, and Coffee
- * Dedicated Event Specialist and On-Site, Day-Of-Event Coordinator
- * Setup and Takedown of all Room Décor, Centerpieces, Place Cards, and Favors
- * Guest Tables for up to 200 Guests
- * Antique Bentwood Guest Chairs
- * Decorative Console Tables for Cake, Place Cards, Gifts, etc.
- * Cocktail Tables in Balcony Lounge & Near Bar
- * Urban Exposed Brick Accents
- * Black, White, or Ivory Table Linens and Your Choice from 60+ Linen Napkin Colors
- * Stainless Steel Cutlery & White China
- * Real Glassware at Bar and Tableside
- * Setup of All Chairs and Changeover from Ceremony to Reception
- * All Ceremony-Related Table Needs
- * Air Conditioned
- * Exclusive On-Site Caterer, Culinary Infusion
- * Complimentary Cake Cutting and Dessert Handling

10:00AM – 11:30PM (Sundays end at 10:30PM)

\$3600 Friday | \$4000 Saturday | \$3300 Sunday

\$3200 Friday | \$3600 Saturday | \$3000 Sunday

April through November

December through March

-- Holiday venue rental rates may apply --



Food, Beverage and More!

We've created three wedding packages to allow your wedding to be perfectly YOU! Whether your vision is classic and timeless, or you're looking to WOW your guests with all the special touches, you choose the package that best fits your vision

	Classic	Signature	Luxury
Butler-Style Passed Hors D'oeuvres	2 Selections	3 Selections	3 Selections
Two Course Plated Dinner	Included	Included	Duet Plated Dinner Included
5 1/2 Hour Open Bar	House Liquor, Wine & Beer	Premium Liquor, Wine & Beer	Premium Liquor, Wine & Beer
Champagne Toast	For Head Table	For All Guests	For All Guests
Select Signature Cocktail	-	One Signature Cocktail	Two Signature Cocktails
Third Select Tap Beer	-	-	Included
Venue Uplighting (64 Colors Options)	-	-	Included
Photobooth with Props	-	-	Included
Amenities Baskets	-	-	Included
Wedding Ceremony Rehearsal	-	-	Included
Guest Table Linens and Napkins	90" Square White Table Linens with Choice of 60+ Standard Napkin Colors	120" Full Length Table Linens with Choice of 60+ Standard Napkin Colors	120" Full Length Lamour Table Linens with Choice of 60+ Standard Napkin Colors
Cocktail Table Linens	90" Square	4 Full Length Cocktail Table Linens and Ties Included	4 Full Length Cocktail Table Linens and Ties Included
	\$90 Per Guest	\$100 Per Guest	\$115 Per Guest

**Items not included in packages may be available for an additional cost*





BUTLER-STYLE PASSED HORS D'OEUVRES

BBQ Glazed Meatballs | Caramelized BBQ Sauce

Apple Glazed Sausage Bites | Italian Sausage | Apple Puree | Onions*

Deep-Fried Cheese Ravioli | Sweet Tomato Jam Dollop

Chicken & Waffles | Maple Syrup Drizzle | Powdered Sugar Dusting

Corn Bread Squares | BBQ Pulled Pork | Sour Cream Dollop

Skewered Lemon Marinated Tortellini & Sun Dried Tomato | Fresh Basil

Shrimp & Pea Pod Skewer | Gulf Shrimp | Fresh Pea Pod | Lemon Aioli*

Caprese Skewers | Ciliegine Mozzarella | Fresh Basil | Cherry Tomato | Balsamic Drizzle*

Chicken & Poblano Pepper Quesadilla | Fresh Cilantro | Sour Cream

Butterflied Shrimp | Gulf Shrimp | Cocktail Sauce*

Skewered Coconut Shrimp | Grilled Pineapple | Sweet & Sour Sauce

Tomato & Basil Bruschetta | Sun Dried Tomatoes | Balsamic Glaze

Crab Cakes | Remoulade Sauce

Parmesan & Artichoke Crostini | Marinated Artichokes | Aged Parmesan

Add Additional Hors D'oeuvres to your Wedding Package - \$32.00 Per Dozen
4 Dozen Minimum per Hors D'oeuvres Selection.

*Gluten Free

Gourmet Charcuterie Table

Assorted Italian Cheeses, Cured & Cotto Italian Meats, Dried Fruits, Bruschetta, Assorted Crostini's & Crackers

*** Consult Event Specialist for Charcuterie Pricing*

ENTRÉE SELECTIONS

Grilled Tenderloin of Beef | Herb Crust of Rosemary, Thyme, & Fresh Garlic | Merlot Wine Sauce*

Grilled Tenderloin of Beef | Black Peppercorn Crust | Garlic and Rosemary Compound Butter*

Slow-Cooked Beef Tenderloin Tips | Fresh Thyme | Mushroom Demi-Glaze | Crispy Onion Straws*

Butter & Garlic Grilled Chicken Breast | White Wine Butter Sauce | Shallots*

Italian Marinated French Breast of Chicken | Dried Oregano | Basil | Red Wine Vinegar | Italian Marinate*

Honey & Garlic French Breast of Chicken | Honey | Molasses | Brown Sugar | Minced Garlic

Pesto & Provolone Stuffed French Breast of Chicken | Parmigiano Reggiano | Parmesan Sauce*

Pan-Seared Pork Ribeye | Chardonnay & Shallot Reduction | Rosemary | Thyme | Lemon Juice*

Salmon Filet | Dijon Cream Sauce | Stone Ground Mustard | Minced Garlic*

Baked Haddock Filet | Lemon Butter Sauce | Course Ground Black Pepper*

Trotolle Pasta | Sun-Dried Tomato | Pesto | Blistered Tomatoes | Grilled Asparagus (Vegetarian)

Trotolle Pasta | Pan-Seared Fresh Vegetable Ratatouille | Shaved Parmesan (Vegetarian or Vegan)

Stuffed Poblano Pepper | "Beyond Burger" | Flame Roasted White Corn | Pico de Gallo | Vegan Cheese* (Vegan)

*Gluten Free

All plated dinner services include two courses. The first course is the salad selection of your choice.
The second course includes your entrée, one starch, and one vegetable.

Classic and Signature Packages include your choice of 2 entrée options + 1 vegetarian option
Luxury Package includes your choice of 2 entrees to be presented on a single plate, along with 1 vegetarian option

Individual place cards are required to note each guest's entrée selection.

All plated service includes bakery fresh dinner rolls and sweet butter.
Freshly brewed coffee with traditional condiments available Buffet-Style following.





ACCOMPANIMENT SELECTIONS

POTATOES AND STARCHES

Mashed Potatoes | Mascarpone Cheese | Parsley*
Red Skin-On Mashed Potatoes | Garlic | Kosher Salt*
Baby Red Potatoes | Olive Oil | Parsley*
AuGratin Potatoes | Cheddar Cheese*
Trotolle Pasta | Pesto | Tuscan Seasonings
Three Cheese Cavatappi Mac N Cheese | Panko Crumbs

SALADS

Garden & Herb Salad – Mixed Greens | Tomatoes | Cucumbers | Garlic Croutons | Champagne Vinaigrette
Classic Caesar Salad – Romaine Lettuce | Shaved Parmigiano Reggiano | Creamy Caesar Garlic Croutons
Mediterranean Salad – Mixed Greens & Romaine Lettuce | Artichokes | Cucumber | Tomato | Kalamata Olives | Red Onion | Feta Cheese | White Wine Vinaigrette
Citrus & Greens Salad – Field Greens | Mandarin Orange | Grapefruit | Pineapple | Seasoned Walnuts | Raspberry Vinaigrette
Apple & Dried-Cherry Harvest Salad – Mixed Greens | Sunflower Kernels | Gorgonzola Cheese | Apple Slices | Dried Cherries | Honey Citrus Vinaigrette
Arugula Salad – Arugula | Extra Virgin Olive Oil | Lemon | Sea Salt & Cracked Pepper | Shaved Parmesan

VEGETABLES

Green Beans | Tarragon | Shallots*
Green Beans | Olive Oil | Salt & Cracked Pepper*
Oven-Roasted Vegetables | Balsamic Glaze*
Maple-Roasted Root Vegetables | Fresh Garlic*
Sugar-Glazed Carrots and Peapods | Brown Sugar*
Honey & Sriracha Carrots | Feta | Sunflower Kernels | Cilantro*

*Gluten Free
All Salads Gluten Free, except Croutons*

BAR PACKAGE

House Open Bar - *Included with Classic Package*

Gordon's Vodka, Gordon's Gin, Castillo Rum, Quito Tequila, Kessler Whiskey, J. Bavet Brandy, Jim Beam Bourbon, Scoresby Scotch, Amaretto

Domestic Tap Beer (Miller Lite and Miller High Life), Selection of House Wines, Assorted Soft Drinks and Juices

Champagne Toast for Head Table

Premium Open Bar - *Included with Signature and Luxury Packages*

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jose Cuervo Gold Tequila,

Jack Daniels Whiskey, Korbel Brandy, Jim Beam Bourbon, Dewar's White Label Scotch, Amaretto

Domestic Tap Beer (Miller Lite and Miller High Life), Selection of House Wines, Assorted Soft Drinks and Juices

Champagne Toast for All Guests

Luxury Package Includes Your Choice of Third Tap Beer: Spotted Cow, Leinenkugel's Seasonal, Lakefront IPA,

Public Craft Brewing Bits & Pieces Mosaic IPA, Coors Light, Bud Light

White Claw Hard Seltzer (+\$2.50 per Guest) OR High Noon Package (+\$3.00 per Guest)

Upgrade to Include White Claw Hard Seltzer or High Noon as part of your Bar Package

SIGNATURE COCKTAIL MENU*

Pink Fizz (Pink)

Vodka, Pink Lemonade, and Club Soda, garnished with Crushed Strawberries and a Lemon Wedge

Sea Breeze (Pink/Red)

Vodka, Cranberry Juice, and Grapefruit Juice

Sweet Escape (Yellow)

Vodka, Pineapple Juice, and Sprite

All Grown Up (Red)

Vodka, Sprite, and a float of Grenadine, garnished with a Cherry

Cucumber Mint Collins (Pale Yellow)

Vodka, Lemon Sour and Club Soda, garnished with Cucumber and Mint

Blushing Bride (Pink)

Coconut Rum, Cranberry Juice, and Grapefruit Juice

Something Blue (Blue)

Rum, Blue Curacao, and Pineapple Juice

Pink Twist (Pink)

Gin, Grapefruit Juice, Pineapple Juice, and a float of Grenadine

Bubbly Rose (Red)

Gin, Lime Juice, Blackberry Syrup, and Club Soda

Cool Breeze (Brown)

Gin and Raspberry Iced Tea, garnished with an Orange Slice

White Peach Sangria (Peach)

Vodka, Peach Schnapps, White Wine, Lemonade, and Sprite garnished with Fresh Fruit

Simply Red Sangria (Deep Red)

Brandy, Red Wine, Lemonade, and Orange Juice, garnished with Fresh Fruit

*Available During Cocktail Hour Only



LATE NIGHT MENU

Candy Buffet \$4.25

Includes presentation in glass urns, cellophane bags, scoops, and nine different candies

Sandy's Poppers Popcorn Buffet \$4.50

Includes presentation in glass jars, scoops, cellophane bags, and your choice of popcorn flavors:

Traditional Flavors - Please Select 2

Gourmet White, Theatre Yellow, White Cheddar, Yellow Cheddar, Jalapeno Cheddar, Bacon Ranch Cheddar, Kettle Corn

Signature Flavors – Please select 2

Caramel, Caramel Apple, Blue Raspberry, Strawberry, Moose Mix, Smokey Habanero Sea Salt, S'mores

Mac N Cheese Bar or Red Skin-On Mashed Potato Bar \$6.25

Your choice of either our homemade Three-Cheese Mac N Cheese or Red Skin-On Mashed Potatoes with 7 select toppings:

Black Beans	Diced Tomatoes	Onion Crisps	Buffalo Sauce	Bacon
Baby Spinach	Traditional Salsa	Shredded Chicken	Sautéed Peppers	Shredded PepperJack
Salsa Verde	Ground Beef	Jalapenos	Shredded Cheddar	Cajun Aioli
BBQ Pulled Pork	Caramelized Onion	Bleu Cheese	Sour Cream	

Soft Pretzel Bar \$4.95

Lightly Salted Soft Pretzels with Assorted Sauces (*Nacho Cheese, Honey Mustard, Marinara, and Buffalo Ranch*)

Build-Your-Own Gyro Bar \$6.25

Includes: Lamb Gyro Meat, Pita Bread, Hummus, Fresh Tomatoes, Sliced Cucumbers, and Tzatziki Sauce

Nacho Bar \$5.50

Includes Authentic Style Tortilla Chips and your choice of 7 select toppings:

Black Beans	Diced Tomatoes	Buffalo Sauce	Queso Cheese
Traditional Salsa	Shredded Taco Chicken	Sautéed Peppers	Shredded PepperJack
Salsa Verde	Ground Beef	Jalapenos	Shredded Cheddar
Sour Cream	BBQ Pulled Pork	Black Olives	Shredded Lettuce

Late Night Menu priced per Guest

Homemade Pizzas \$15.50 per pizza

4 pizza minimum per topping selection, with a minimum order of 8 pizzas

Classic: Mozzarella, Parmesan, and Basil

Pepperoni: Pepperoni and Mozzarella

Sausage: Sausage and Mozzarella

Venetian: Spinach, Garlic, Artichoke, Mozzarella, and Feta

Buffalo Chicken: Shredded Buffalo Chicken, Mozzarella, Parmesan, and Bleu Cheese



FINISHING TOUCHES

Photo Booth Package

Fully Self Operated, Open-Air Photo booth Kiosk - with the ability to take Photos, GIFS, and boomerangs. Includes your choice of backdrop: Rose Gold Sequins or White Tulle. Real Time Text & Email to Guests, Social Media Sharing, Online Gallery of All Images Post Event, Customizable Overlays, Digital Props & Filters.

\$600

Photobooth Enhancements:

“Simply the Best” Neon Sign -- \$75

“Forever & Always” Neon Sign -- \$75

Specialty Table Linens and Napkins

Want to add that "wow" factor to your focal tables or to the entire venue? Consider specialty linens in a wide range of colors and fabrics. Sequins, Bichon, and Other Specialty Linens available – Consult Event Specialist for Pricing

Table Runners

Your Choice of Champagne, Light Peach, or Navy Blue Table Runners. Perfect way to add an elegant pop to your guest tables and focal tables.

\$4.00 Each

Chargers

Your Choice of Champagne, Silver, Gold Ridged, or Clear with Gold Rim Chargers at each Place Setting

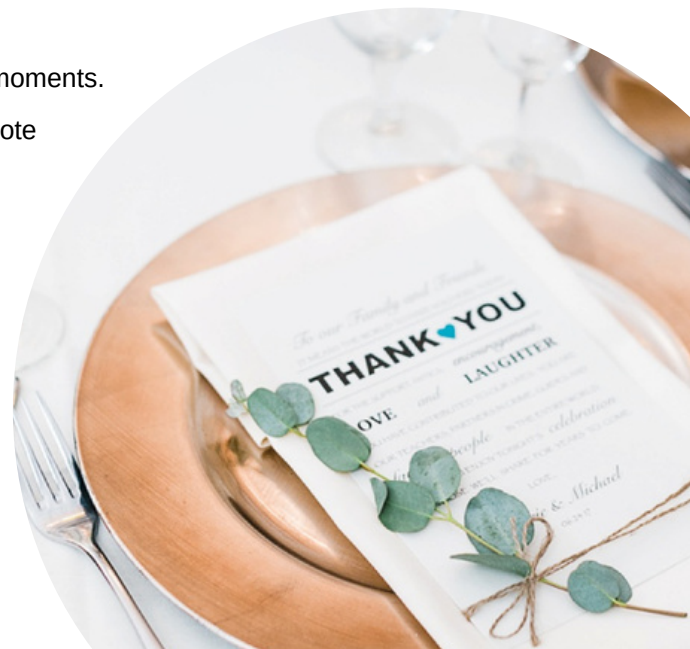
\$1.25 per Place Setting

Amenities Baskets

Treat your guests to helpful little touches in those “I wish I had brought...” moments.

Amenities are presented in a unique display, accompanied with a custom note from the bride and groom letting your guests know to help themselves.

\$34.00 Per Basket



DECOR RENTALS

Card Box

Choice options of copper square lantern, rustic Magnolia-inspired lantern, or romantic pewter lantern.

\$25 Rental

Centerpieces

Vintage Style

Mercury Glass Candlesticks	\$15 per Candlestick
Blush & Gold Etched Glass Votives	\$3 per Votive
Brass Candlesticks with Flameless Tapered Candles	\$6 per Candlestick

Wood Décor

Wood & Glass Lanterns	\$15 per Lantern
Open-Air Lanterns/Pillars	\$15 per Lantern/Pillar
Wood Pedestal Stands	\$20 per Stand

Copper Lanterns	\$15 per Lantern
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Three-Tiered Floating Candles	\$24 Per Table
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All Centerpiece Rentals include Glass Vase and White Unscented Candle

Wooden Welcome Sign with Easel	\$50 Rental
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Table Numbers	\$3 per Table Number
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Vintage Pearl Framed, Wood Block, or Acrylic with Wood or Acrylic Base

Head Table Bouquet Vases	\$3 per Vase
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Staircase Decor

- Edison Lights - \$100
- Faux Greenery - \$100



All Décor Rentals are Based on Availability -- Please contact your Event Specialist.

CATERING POLICIES

EVENT PAYMENTS

To secure Circa on Seventh for your private function, a non-refundable initial payment equal to 50% of the venue rental cost, and signed contract is required. The initial payment will be applied to your final invoice.

To secure your date, payment may be made by check, cash, or credit card. Circa on Seventh requires a credit card number be on file for all events to cover any additional charges incurred on the day of the event.

PAYMENT SCHEDULE

Three months after securing a date, the remainder of the venue rental cost is due -- this payment is non-refundable. Six months prior to your event, a non-refundable payment of \$2,000 is due which is applied towards the catering total. Ten (10) days prior to your event date, 100% of the remaining balance of the estimated contract is due. Any incidental charges and/or damages to the building or its contents will be incurred by the client and reflected on your final invoice.

WEDDING PACKAGE MINIMUMS

When booking your event at Circa on Seventh, wedding package minimums are required Friday through Sunday evenings.

Saturdays
\$9,000

Fridays
\$6,000

Sundays
\$5,000

Please note that the venue rental is separate from the food and beverage Wedding Package minimums. Consult for off-peak (December through March) reduced venue rental and minimums.

PRICING AND SERVICE FEES

A 22% event production/service fee and 5.5% sales tax will be reflected on your final invoice. A 3% convenience fee will be applied to all credit/debit card payments. No fee is applied for ACH payments.

Prices may be subject to change to reflect market conditions. Final menu pricing may be requested in writing sixty (60) days prior to your event.

FOOD AND BEVERAGE

Final Menu and Beverage selections must be confirmed thirty (30) days prior to your event date.

No food or beverage may be brought into Circa on Seventh, with the exception of dessert provided by a licensed bakery. Culinary Infusion will provide, plates, forks, napkins, and display items.

In order to comply with health department regulations, leftover food and/or beverage may not be taken off-premise.

No shots, martinis, blended drinks, or Long Islands will be served. Any guest 21 years of age or older will be included in a bar package. Bartenders have the right to ID and refuse service to any guest, as they see appropriate.

GUEST COUNT

Final guest count confirmation is due to Circa on Seventh ten (10) days prior to your event date. Final invoice is based on your guaranteed count and is not subject to reduction. Should your guest count exceed the guarantee, the updated guest count will be reflected on your final invoice. We will not set or be obligated to serve more than 5% over your guaranteed guest count.

CEREMONY REHEARSAL

A 1-hour ceremony rehearsal time can be added on for an additional cost of \$350. Date and time of rehearsal is based on availability and can be confirmed 30-days prior to the wedding date.

VENDOR SETUP AND DECORATIONS

All deliveries (flowers, cake, DJ, etc) may be made up to 1 1/2 hours prior to the event, unless special arrangements have been made. All vendors (DJ, photo booth, bakery, etc) must provide Circa on Seventh with a Certificate of Liability 30 days prior to the event date. Client is responsible for requesting documentation from their vendors.

Our event team will be happy to assist in the setup of room décor, centerpieces, and favors for your special event, with the exception of flowers. Any floral arrangements, greenery, or floral decor must be set up by the florist providing such items. If Client chooses to provide charger plates, a "Re-crating Fee" of \$0.50 per plate will be added to the final invoice. Please confirm early drop-off arrangements with the Event Specialist. Décor must be taken at the conclusion of your event.

All candles must be enclosed in glass (votives, tealights, pillars, etc), and any candles placed on the ground must be battery operated. Client is responsible for preparation of candles prior to the event (unwrapped with candles inserted into votive, with wick up). Taper candles and Scented Candles are not allowed. Any costs associated with burns, wax or smoke damage will be incurred by the client.

Clients are not permitted to use ladders or exterior equipment in decorating. Affixing any materials to the walls, floors, ceilings or furnishings is not permitted. Helium balloons are not allowed. Bubbles or fog machines are not allowed inside venue. Due to safety concerns, ceremony aisle runners may not be used for wedding ceremony. No items may be tossed (flower petals) during the ceremony without approval from your Event Specialist. Glitter, confetti, or decorations smaller than one inch in diameter may not be used for decorating. A \$100 cleanup fee will be applied to your final bill if this is not adhered to.

SECURITY

Circa on Seventh does not assume responsibility for the damage or loss of property of any items brought into the banquet space by the client, vendors, or any guests; including damage due to any "Acts of God". All items must be removed from Circa on Seventh at the end of your event. Children are not allowed in the balcony at Circa, unless accompanied by an adult. Venue has the right to hire security based on need, at the client's expense.

COAT CHECK

The coatroom is available to your guests. For a hosted coat check, please consult your Event Specialist.

SMOKING POLICY

Circa on Seventh is a smoke-free facility. Smoking is permitted outside of the building in the designated area. Smoking in any part of the building is prohibited. Costs associated with burns, smoke damage, or fire will be incurred by client.

CANCELLATION POLICY

Should it be necessary to cancel your event, the following policy concerning payments and forfeitures will apply:

Time of Cancellation

Over 6 months prior to event
1 month - 6 months prior to event

Forfeiture to Circa on Seventh

Venue Rental
Venue Rental and \$2000 6-Month Payment

Our Exclusive Venues

Circa on Seventh

- Boutique Wedding space renovated from Historic Theatre
- Urban Exposed Brick Accents
- Accommodates Average Wedding of 150
- Bridal Room for Full Day Hair and Makeup
- Located in Harborside Kenosha

4902 SEVENTH AVENUE
KENOSHA, WI 53140
262.764.0601



The Covenant at Murray Mansion

- Renovated Church and Historic Mansion
- Contemporary All-White Space with Stone and Metal Details
- Accommodates up to 320
- Minutes from Racine's Lakefront

2219 WASHINGTON AVENUE
RACINE, WI 53405
262.583.2241



Upper East

- Second floor Urban Space with Expansive Windows
- White Interior with Original Hardwood Floors
- Accommodates up to 300
- Located in historic Downtown Kenosha

622 FIFTY-EIGHTH STREET
KENOSHA, WI 53140
262.584.4670

