

Shower Menu

Your Venue Choices:

Circa on Seventh



- Renovated from an 1880's Historic Theatre
- Accommodates up to 120 Guests
- Wooden Antique Bentwood Chairs
- Located in Harborside Kenosha

4902 SEVENTH AVENUE
KENOSHA, WI 53140
262.764.0601



Murray Mansion

- Renovated Historic Mansion
- Accommodates up to 60 guests
- Wooden Cross Back Chairs
- Marble Fireplaces to serve as backdrop for gift opening

2219 WASHINGTON AVENUE
RACINE, WI 53405
262.583.2241



Venue Rental Includes:

- Venue Access from 10AM to 2PM
- Dedicated Event Specialist / On-site Coordinator
- Wood Chairs for Guest Seating
- Cutlery, Glassware, Dinnerware
- White Table Linens & Napkins in Your Choice of 10 Standard Colors
- Background Music
- Exclusively Catered by Culinary Infusion

VENUE RENTAL:

$500

Available Sunday - Thursday
Friday & Saturday Dates -- Please Contact Event Specialist

All Shower pricing based on a minimum of 40 guests.

Plated Brunch Menu



BREAKFAST AT TIFFANY'S - $17.95 PER PERSON

Fresh Seasonal Fruit Slice
Assorted Breakfast Kringle
Oven Roasted Breakfast Potatoes
Spinach Quiche

EYE OPENER - $17.95 PER PERSON

Fresh Seasonal Fruit Slice
Fiesta Scrambled Eggs *(Eggs, Red and Green Bell Peppers)*
Oven Roasted Breakfast Potatoes
Breakfast Sausage Links



HEARTY START - $19.95 PER PERSON

Fresh Seasonal Fruit Slice
Italian Sausage & Vegetable Strata
(Italian, Sausage, Spinach, Zucchini, Bell Peppers & Cheeses)
Oven Roasted Breakfast Potatoes
Baked Honey Glazed Ham

Your plated brunch includes a beverage buffet with Lemonade and Freshly-Brewed Coffee displayed in silver urns. Presented with traditional condiments.

Plated Lunch Menu

DUO OF TEA SANDWICHES — $19.95

Shaved Turkey & Provolone with a Spinach & Artichoke Aioli on Multigrain

Roast Beef & Cheddar with Spinach & Herb Aioli on Three Cheese Bread

Paired with Fresh Fruit Salad and Italian Pasta Salad

HONEY & CRANBERRY CHICKEN SALAD — $17.50

Our Honey & Cranberry Chicken Salad atop Mixed Salad Greens, with Dried Cranberries and Raspberry Vinaigrette. Presented with a Whole Grain Baguette Wedge.

CHICKEN CAESAR SALAD — $16.50

Grilled Chicken Breast, Romaine Lettuce, and Freshly Grated Parmesan Cheese.

Creamy Caesar Dressing and Topped with Garlic Croutons. Served with Dinner Roll & Butter

TURKEY & PROVOLONE CROISSANT — $17.75

Shaved Turkey and Provolone on a Croissant, with a Spinach Aioli.

Served with our Homemade Garden Pasta Salad and Potato Chips.

Your plated luncheon includes one plated entrée for all guests, and beverage buffet with Lemonade and Freshly-Brewed Coffee.
Please consult Event Specialist for vegetarian option or dietary restrictions.







Brunch Buffet Menu

HOT BRUNCH BUFFET - $24.50

Includes:

Assorted Breakfast Pastries

Vanilla Yogurt with Granola, Dried Fruits & Almonds

Fresh Seasonal Fruit Salad

Oven-Roasted Breakfast Potatoes

Your Choice of Two Entree Selections:

Peach and Vanilla Bean Baked French Toast

Turkey Sausage Casserole
(Turkey Sausage, Eggs, Hash Browns, Onion & Cheddar)

Italian Sausage & Vegetable Strata
(Italian Sausage, Spinach, Zucchini, Bell Peppers & Cheeses)

Vegetable Strata
(Green Peppers, Onion, Spinach, Zucchini & Cheeses)

CONTINENTAL BREAKFAST - $16.95 PER GUEST

Assorted Breakfast Kringle

Bagel Wedges with Assorted Cream Cheese

Vanilla Yogurt Parfait Bar Presented with Assorted Toppings

Fresh Seasonal Fruit Salad

Your brunch buffet includes a beverage buffet with Lemonade and Freshly-Brewed Coffee displayed in silver urns. Presented with traditional condiments.

Buffet Menu - Cold Entree



SALAD SELECTIONS - SELECT 2

Fresh Fruit Salad

Tortellini Romano Salad

Cucumber & Tomato Pasta Salad

Classic Caesar Salad

Garden & Herb Salad
Mixed Greens, Tomatoes, Cucumbers, Garlic Croutons, With a Champagne Vinigrette

Citrus & Greens Salad
Grapefruit and Mandarin Orange Segments, Pineapple and Seasoned Walnuts
Over a Bed of Mixed Greens with a Raspberry Vinaigrette



TEA SANDWICHES - SELECT 2

Roast Beef & Cheddar with Spinach & Herb Aioli on Asiago Cheese Bread

Honey Chicken Salad with Cranberries on Petite Rolls

Smoked Shaved Ham & American with a Hint of Dijon Cream on Rye Bread

Shaved Turkey & Provolone with a Spinach & Artichoke Aioli on Multigrain Bread

Cucumber & Provolone with Seasoned Cream Cheese on Potato Bread

Roasted Red Peppers and Hummus on Tomato Basil Bread

Luncheon Buffet includes your choice of two salads and entrée selections.
Your luncheon includes a beverage buffet with Lemonade and Freshly-Brewed Coffee displayed in silver urns.
Presented with traditional condiments.

COLD LUNCHEON BUFFET - $22.50 PER GUEST

Buffet Menu - Hot Entree



SALAD SELECTIONS - SELECT 2

Fresh Fruit Salad

Tortellini Romano Salad

Cucumber & Tomato Pasta Salad

Classic Caesar Salad

Garden & Herb Salad
Mixed Greens, Tomatoes, Cucumbers, Garlic Croutons, With a Champagne Vinigrette

Citrus & Greens Salad
Grapefruit and Mandarin Orange Segments, Pineapple and Seasoned Walnuts
Over a Bed of Mixed Greens with a Raspberry Vinaigrette

ENTREE SELECTION - SELECT 1

Duo of Sliders and Kettle Cooked Potato Chips
Your choice of two sliders: Shredded Buffalo Chicken, BBQ Pulled Pork, Ground Beef, or Philly

Three-Cheese Stuffed Shells
Served in a Tomato Basil Sauce with Fresh Spinach
French Bread Wedges with Butter

Honey & Garlic Marinated Chicken
Assorted pieces of chicken marinated and cooked to a caramelized finish
Freshly Baked Rolls with Butter

Luncheon Buffet includes your choice of two salads and entrée selection.
Your luncheon includes a beverage buffet with Lemonade and Freshly-Brewed Coffee displayed in silver urns.
Presented with traditional condiments.

HOT LUNCHEON BUFFET - $22.50 PER GUEST

Finishing Touches

DELUXE COFFEE BUFFET — **$1.25 PER GUEST**

Assorted Gourmet Flavorings, Chocolate Shavings, Powered Sugar, Cocoa,
& Cinnamon Shakers, and Whipped Cream

BUILD-YOUR-OWN MIMOSA BAR — **$19/BOTTLE CHAMPAGNE; $9/JUICE CARAFE**

A hit at showers! Glasses of champagne will be creatively displayed at the bar. You may pick up to three varieties of juices, and your guests can create their ideal mimosa by adding a choice of juice to their glass.
Popular Juices: Orange Juice, Pineapple Juice, Ruby Red Grapefruit Juice, Pomegranate Juice, Raspberry Lemonade, and Orange Peach Mango Juice. **One bottle of champagne yields approximately 10-12 Mimosas*

WHITE PEACH SANGRIA — **$24 PER CARAFE**

RED CITRUS SANGRIA — **$24 PER CARAFE**

DESSERTS BY CULINARY INFUSION

PETITE DESSERT DISPLAY — **$3.95 PER GUEST**

Assortment of such items as: Summer Berry, Seven Layer Bar, Apple Crumb Cake, Lemon Crumb Bar, Chocolate Peanut Butter, Chocolate Chunk Brownies, Toffee Crunch Blondie, Totally Oreo Brownie

DELUXE COOKIE DISPLAY — **$2.50 PER GUEST**

ASSORTED BROWNIES — **$28 PER DOZEN**

If client brings in their own desserts, an outside dessert handling charge of $1.00 per guest will be applied. Must be provided by a licensed bakery.



Decor Rentals

VINTAGE CHINA LUNCHEON PLATE

$1.00 per Guest



TABLE RUNNERS

Your Choice of Champagne, Light Peach, or Navy Blue Chiffon Table Runners.
Perfect way to add an elegant pop to your guest tables and focal tables.
$4.00 per Table

CHARGERS

Your Choice of Champagne- or Silver-Colored Chargers at each Place Setting
$1.25 per Place Setting

UPGRADED NAPKINS

Your Choice from 60 Napkin Color Options
$0.95 per Place Setting



SPECIALTY TABLE LINENS

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. Lamour, Sequins, Bichon, and Other Specialty Linens.
– Consult Event Specialist for Pricing

CENTERPIECES

Vintage Tea Cup Centerpieces	$10 per Centerpiece
3-Tier Floating Candle Centerpieces	$24 per Centerpiece
Mercury Glass	
Mercury Glass Candlesticks	$15 per Candlestick
Mercury Glass Votives	$2.50 per Votive
Wood Decor	
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



All Centerpiece Rentals include Glass Vase and White Unscented Candle

YOUR PLANNING TEAM

Hanni Gould

CHIEF OPERATIONS OFFICER



Hi, my name is Hanni and I am the Chief Operations Officer for Culinary Infusion, the parent company to our wedding & event venues. I've been with the organization since it's inception in 2013, and have designed each of the spaces during renovations, and played a Venue Director role at each of our wedding venues. Now, as COO, I oversee the daily operations and marketing for the company. Many days though, you can still find me jumping in to help couples work through the details of their big day! Who doesn't love to be a part of someone's wedding?!

Hannah Capelli



VENUE DIRECTOR

Hi, my name is Hannah and I'm the Venue Director at The Covenant at Murray Mansion. I'm the girl behind the overall operations of the venue, from tours and meeting with couples to handling our social media and being the point-person at events. As a former #covenantbride, my goal is to make your wedding planning process as enjoyable and seamless as possible! As a full-service venue, we'll provide nearly everything you need, while still allowing you to create an event that is perfectly YOU! From classic to rustic, elegant to bohemian, come and see how The Covenant will take on whatever style you envision!

Katie Franz



EVENT SPECIALIST

Hello! I'm Katie, and after being a bride at Circa on Seventh, I joined the team in spring 2022. I loved planning my own wedding —- watching all the small details come together that you've been focusing on for months is the best feeling. In this role, I am able to ensure that our couples' perfect day goes off without a hitch! There is no better feeling!

CATERING POLICIES

EVENT PAYMENTS

To secure venue for your shower, a non-refundable payment equal to the cost of the venue rental, and signed contract is required. This payment will be applied to your final invoice.

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

PAYMENT SCHEDULE

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.

PRICING AND SERVICE FEES

All Pricing is based on a minimum of 40 guests. Food and beverage purchase is required when renting event space for a shower. All food and beverage will be contracted through Culinary Infusion.

A 22% event production/service fee and local sales tax will be reflected on all final invoices.

Prices may be subject to change to reflect market conditions. Final menu pricing may be requested in writing thirty (30) days prior to your event.

FOOD AND BEVERAGE

Final Menu and Beverage selections must be confirmed ten (10) days prior to your event date.

With the exception of dessert provided by a licensed bakery, no food or beverage may be brought into our venues. Any outside desserts are subject to an outside dessert handling charge.

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 ten (10) days prior to your event. 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.

VENDOR SETUP AND DECORATIONS

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

Client will have venue access at 10AM to setup any centerpieces and decor, with a guest arrival time of 11AM.
All décor must be taken at the conclusion of your event.

All candles must be enclosed in glass (votives, tealights, pillars, etc). 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. 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.

LINEN

House white linens are included with your venue rental, as well as napkins in 10 standard colors. Should you prefer another color or fabric-style, floor-length linens and additional napkin options are available.

SECURITY

Culinary Infusion venues do 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 the venue at the end of your event. Children are not allowed in the balcony/upstairs, unless accompanied by an adult. Venue has the right to hire security based on need, at the client’s expense.

Security will be hired at the discretion of the venue. Cost will be incurred by client.

SMOKING POLICY

Culinary Infusion venues are smoke-free facilities. 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, your initial payment will be forfeited. If you cancel within 10 days of your event, both the initial payment and final payment will be forfeited.