culinaryinfusion
an event management company

OUR EXCLUSIVE VENUES,
ONE UNFORGETTABLE WEDDING DAY



The Service

Congratulations!! You've found the love of your life and are ready to say "I Do!" As a third-generation family business, we structured our offerings the way we would want OUR family to be treated. Let's be honest, there is never enough time on wedding day, and you want to enjoy every moment with those you love most.

Before

Prior to your big day, our educated team of Event Specialists will guide you through the planning process, assisting you with tours of our venues and meticulously working through all the details to ensure everything is perfect. We are dedicated to understanding your vision and preferences, ensuring that every aspect of your wedding is thoughtfully planned and organized.

Wedding Day

On the day of your wedding, we take care of all the setup of your room decor, centerpieces, place cards, favors, etc. allowing you to focus on enjoying your special moments. Your dedicated Day-Of Coordinator will also assist with lining up the wedding party, coordinating your vendors, and providing support to your guests, ensuring everything runs smoothly and seamlessly.

After

Once your celebration has come to an end, our team will carefully pack up all your decor, gifts, extra desserts, and any other items brought to the venue. No need to take the large items home night of, you're more than welcome to come back the next week for those! We handle all the post-wedding details, allowing you to leave without any worries and cherish the memories of your perfect day.



Dedicated Day-Of Coordinator - *INCLUDED at all of our venues*

A service that typically ranges between $1,500 and $2,500

The Venue Inclusions

Bridal & Wedding Party Suites

* Wedding Party access to venues beginning at 10:00AM, Ceremony at 4:30PM with Reception to follow from 5:00PM - 11:30PM (Sunday events end at 10:30PM)
* Private Bridal Suite, including Lounge, Makeup, and Luncheon spaces, available from 10:00AM to 4:30PM for Bride and Bridesmaids to get dressed and ready on property
* Secondary Suite to be used for duration of Reception to keep personal items secure with key-coded door
* Stocked Display of Water, Champagne, Orange Juice, and Coffee upon Bridal Party Arrival
* Groom's Suite at The Covenant at Murray Mansion


Murray Mansion

Ceremony & Reception

* 60" Round Guest Tables and Assortment of Banquet Tables included to seat Full Guest Count
* French Country Wood Crossback Chairs at The Covenant or Round Back Chairs at Circa on Seventh
* Various Sized Wood Harvest Tables available to be used for Head Table, King's Table, etc.
* Handle setup & takedown of all tables, chairs, linens, place settings, any personal decor, place cards, etc.
* All Table Linens and Napkins, including Cocktail Table Linens
* Stainless Steel Cutlery & White China (Gold Cutlery upgrade available)
* Real Glassware at Bar and Tableside
* Ancillary Tables - Cake, DJ, Place Card, Gift, etc.
* Cocktail Tables throughout Venue
* Execute Changeover over of Venue from Ceremony to Reception
* All Ceremony-Related Table Needs
* Dedicated Event Specialist and Day-Of Coordinator
* Full Heating and Air Conditioning
* Exclusive On-Site Caterer
* Complimentary Cake Cutting and Dessert Handling

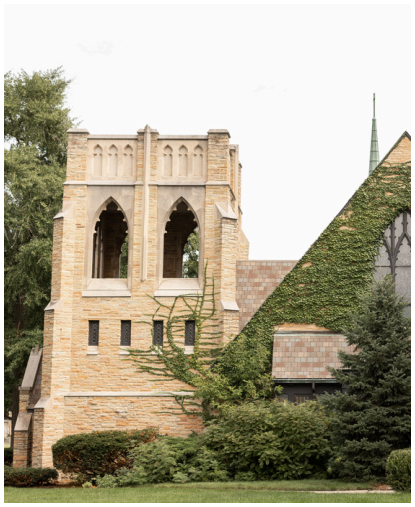

Circa on Seventh

2219 Washington Avenue, Racine, WI

THE COVENANT at MURRAY MANSION









VENUE RENTAL:

$6500 Friday | $7500 Saturday | $5500 Sunday — May through November

$4000 Friday | $5500 Saturday | $3000 Sunday — December through April

* Accommodates up to 320 Guests
* Reinvisioned Church attached to 150-year-old historic Murray Mansion
* 18’ Pipe Organ Back Bar
* Original Stained Glass Accents
* Use of Murray Mansion for Bridal Suites, Groom’s Suite, Cocktail Hour, and Photos
* Onsite Airbnb, attached to Murray Mansion (available for overnight rental)

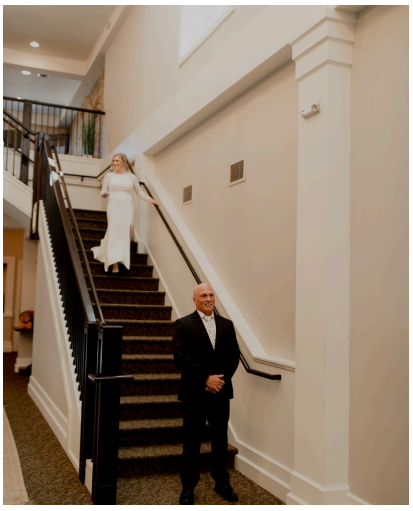
CIRCA on Seventh
THE GRAND HALL

4902 Seventh Avenue, Kenosha, WI









VENUE RENTAL:

$3600 Friday | $4000 Saturday | $3300 Sunday	May through November
$2800 Friday | $3000 Saturday | $2000 Sunday	December through April

In addition to full-day rentals, this venue offers a reception-only option from 5:00 PM – 11:30 PM.

Contact an Event Specialist for details and customized pricing.

* Weddings Average 80 - 130 Guests
* Boutique Wedding Space Renovated from Historic Theatre
* Urban Exposed Brick Accents in Buffet Room and throughout Venue
* Private Bridal Suite in the Second Floor Balcony
* 22' High Ceilings
* Located in Harborside Kenosha - Walking Distance to Coffee Shops, Hotels, and Lake Michigan

Wedding Packages

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
Day-Of Coordinator	Included	Included	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 Lamour Cocktail Table Linens and Ties Included
	$100 Per Guest	**$110 Per Guest**	**$125 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

Chicken & Waffles | Hot Honey Drizzle

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 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 Crostinis & Crackers
$8 - $14 per Guest

ENTRÉE SELECTIONS

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

Grilled Tenderloin of Beef | Black Peppercorn Crust | Béarnaise Sauce*

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*

BBQ Rubbed Pork Ribeye | BBQ Glaze*

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 with Classic and Signature packages 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 dinner.









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

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 | Pepitas | Cilantro*

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

*Gluten Free
All Salads Gluten Free, except Croutons

BAR PACKAGES

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 Coors Light), 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 Coors Light), 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, Bud Light

Hard Seltzer Package Enhancement (+$3.00 per Guest)

Upgrade your bar to include assorted flavors of White Claw and High Noon as part of your Bar Package

Welcome Cocktail (+$4.00 per Guest)

Select any of the signature cocktails below to be offered to your guests upon arrival

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



Enhancements

ICE CREAM CART

Cups of Love - $500

Includes Ice Cream Presented in Individual 4oz Cups
Your choice of 2 Flavors: Vanilla, Chocolate, or Strawberry. Displayed in Ice Cream Cart, presented for 2 Hours

Childhood Favorites - $575

Includes Your Choice of 2: Mini Ice Cream Sandwiches, Orange Ice Cream Bars, Push Ups, Bomb Pops, or Chocolate Dipped Ice Cream Bars. Displayed in Ice Cream Cart with Customized Flavor Sign, presented for 2 Hours

Sweet Scoops Ice Cream Buffet - $650

Includes Freshly Scooped Ice Cream Presented in Dishes – 1 Hour of Attendant Service
Your Choice of 2 Flavors: Vanilla, Chocolate or Strawberry. Presented with Assorted Toppings: Chocolate Syrup, Caramel Syrup, Strawberries, Cherries, Crushed Oreos, Chocolate Chips, and Assorted Sprinkles.
Displayed in Ice Cream Cart with Customized Flavor Sign

All Ice Cream Cart Packages Based on 100 Guests
Additional Ice Cream Available in Increments of 25 guests – Consult Event Specialist for Pricing







LATE NIGHT MENU

Candy Buffet $4.50
Includes Presentation in Glass Urns, Cellophane Bags, Scoops, and 9 Different Select Candies

Sandy's Poppers Popcorn Buffet $4.50
Includes Presentation in Glass Jars, Scoops, Cellophane Bags, and your choice of Popcorn Flavors:
Traditional Flavors – Choice of 2
Gourmet White, Theatre Yellow, White Cheddar, Yellow Cheddar, Jalapeno Cheddar, Bacon Ranch Cheddar, Kettle Corn
Signature Flavors – Choice of 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 $4.75

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 $5.75
Includes Authentic Style Tortilla Chips, Warm Queso Cheese, and your choice of 7 select toppings:

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

Late Night Menu priced per Guest

Homemade Pizzas $18.50 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 - $600

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

Photo Booth Enhancements:

“Simply the Best” Neon Sign - $75

“Forever & Always” Neon Sign - $75

Upgraded Table Linens and Napkins

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

Amenities Baskets - $34 Per Basket

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.

Chargers - $1.25 Per Place Setting

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

Gold Cutlery - $4 Per Place Setting

Upgrade from the Standard Stainless to a Contemporary Gold Place Setting

Uplighting Package - $550

Uplighting throughout Venue in your Choice of Over 60 Colors







DECOR RENTALS

Card Box $25 Rental

Choice of Copper Square Lantern, Rustic Magnolia-Inspired Lantern, Acrylic, or Pewter Lantern

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	$20 per Lantern/Pillar
Wood Pedestal Stands	$205per Stand

Copper Lanterns	$15 per Lantern
Three-Tiered Floating Candles	$30 per Table



All Centerpiece Rentals include Glass Vase and White Unscented Candle

Table Runners $6 per Runner

Your Choice of Champagne, Light Peach, or Navy Blue Table Runners

Table Numbers $3 per Table Number

Vintage Pearl Framed, Wood Block, Black Acrylic, or Acrylic with Wood or Acrylic Base



Head Table Bouquet Vases $3 per Vase

Wooden Welcome Sign with Easel $50 Rental

All Décor Rentals are Based on Availability and may be Venue-Specific - Please contact your Event Specialist

DECOR RENTALS (CONT.)

Staircase Décor (Circa on Seventh)

Edison Lights - $100

Faux Greenery - $100

Hexagon Arch (Circa on Seventh) $150 Rental

With Faux Greenery & Draping - Additional $75

Donut Wall with Custom Sign (The Covenant) $100 Rental

Lounge Furniture Rentals (The Covenant) $350 Rental

Elevate your Reception Vision with a Customizable Lounge Set allowing Guests to Take Photos and Comfortably Converse throughout the Evening - Includes: Couch, 2 Chairs, 3 Tables, Rug and Pillows

All Décor Rentals are Based on Availability and may be Venue-Specific - Please contact your Event Specialist







CATERING POLICIES

EVENT PAYMENTS AND PAYMENT SCHEDULE

To secure a Culinary Infusion venue, an initial payment equal to 50% of the venue rental cost and a signed contract is required. Three months after securing a date, the remainder of the venue rental cost is due. Six months prior to your event, 50% of the estimated event invoice is due. Two weeks prior to your event date, 100% of the remaining balance of the final invoice is due.

WEDDING PACKAGE MINIMUMS

When booking your event, Wedding Package (Classic, Signature, or Luxury) minimums are required on events Friday through Sunday.

The Covenant at Murray Mansion

Saturdays	Fridays	Sundays
$15,000	$11,000	$9,000

Circa on Seventh

Saturdays	Fridays	Sundays
$9,000	$6,000	$5,000

Please note that the venue rental is separate from the food and beverage Wedding Package minimums. Consult for off-peak (December through April) reduced minimums. Holiday Venue Rental and Wedding Package Minimums may apply for major holidays, as well as the night before the holiday.

PRICING AND SERVICE FEES

A 22% event production/service fee and local 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 to ACH payments.

OUTDOOR CEREMONY (AVAILABLE AT THE COVENANT ONLY)

An Outdoor Ceremony option is available on the front steps of Murray Mansion. If you choose to host your ceremony outside, an additional fee of $900 will be charged and is due at the time of booking. This fee includes the rental and setup of weatherproof chairs, along with any other standard ceremony-related needs.

FOOD AND BEVERAGE

No food or beverage may be brought into Culinary Infusion properties, with the exception of dessert provided by a licensed bakery. For bar service, no shots, martinis, blended drinks, or Long Islands will be served.

CEREMONY REHEARSAL

A 1-hour ceremony rehearsal time can be added for an additional cost of $350 (or already included should you select the Luxury Package). Date and time of rehearsal is based on availability and can be confirmed thirty (30) days prior to the wedding date.

VENDOR SETUP AND DECORATIONS

All vendors (DJ, photo booth, bakery, etc.) must provide their Certificate of Liability Insurance.

Our event team is happy to handle the setup of room décor, centerpieces, and favors for your special event, with the exception of flowers. All candles must be enclosed in glass (votives, tealights, pillars, etc), and any candles placed on the ground must be battery operated. Any decor to be hung on the alter at The Covenant will be handled by Culinary Infusion team and is subject to a $75 installation fee.

SECURITY

For The Covenant, security is required for all evening events (due to city regulations). Security is not required at Circa on Seventh, unless client requests or at the discretion of the venue. Security cost will be incurred by client.