

GARVER | EVENTS

atrium • lounge • canyās • patio



@GARVEREVENTS

EVENT GUIDE

2025-2026





Create a truly special event in the 100-year-old landmark Garver Feed Mill, and work with our professional staff to fill the historic mill with your own memorable experience. The iconic turn-of-the-century building provides a beautiful backdrop and unmatched character for weddings, corporate events, and intimate gatherings while Garver Events provides customizable menus, creative use of the large space, and exceptional service to create an undeniably unique event.

HOURS OF USE

All Friday/Saturday/Sunday events must end by 11:30pm with all guests and vendors off-site by midnight. Events Monday through Thursday must end by 10:30pm with guests and vendors off-site by 11pm.

INCLUDED WITH ALL RENTALS:

- A team of event professionals with decades of experience to help customize your event
- In-house catering & full service bar
- Hospitality suite & expanded getting ready space (weddings only)
- Double-sided bar
- Small private outdoor space
- Fully ADA accessible facility
- Fully heated/air conditioned space & adjustable lighting
- Mismatched silverware, dishes, & bar glassware
- Cocktail tables, soft seating, & access to in-house decor
- Dinner tables & chairs for up to 220 guests (set-up fees may apply)
- General cleaning included (additional cleaning fees may apply)
- Projector, projector screen, 65" television, & small PA with microphone (set-up fees apply)
- Free WIFI access

GARVER | EVENTS

Madison, Wisconsin

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WWW.GARVEREVENTS.COM



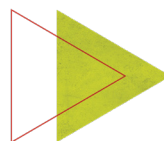
CATERING PARTNER

Star Bound Catering
starboundcatering.com



EVENT RENTAL SUPPLY PARTNER

Event Essentials
eventessentials.com



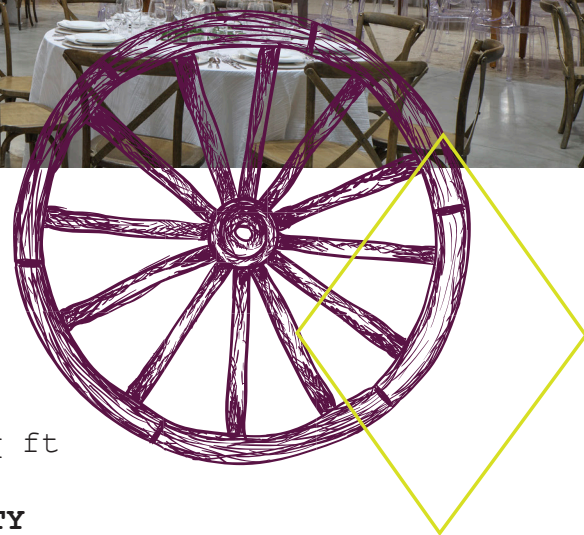
**ASK US FOR MORE
OF OUR PREFERRED
VENDORS!**

A signed contract and deposit is required to secure date.

Certain dates (such as holiday weekends) may incur additional fees.



atrium



SIZE

4800 sq ft

CAPACITY

500 reception

350 lecture

300 person seated dinner

PRICING

Friday / \$6000

Saturday / \$8000

Sunday / \$4500

Monday-Wednesday / \$2500

Thursday / \$3500

**Wedding rentals include use of the hospitality suite, private lounge, and Garver Lounge at no additional cost during 12 hour rental period.*

***Garver Lounge layout remains as is. Additional hours or setup fees may apply for changes.*

Host your large gathering alongside Garver's grand, original historic windows in the breathtaking atrium. The vast, open space allows for customizable configurations to create a unique experience for your guests. All atrium rentals include use of the private lounge and private patio, and weddings also include a hospitality suite with private bathroom. Limited availability for adding additional outdoor spaces to your atrium event. Rentals include 12 hours with additional hospitality suite hours at \$100/hour.

Non-profits receive a 25% discount on all rentals

EXCEPT Saturdays April–December.

Inquire for off-season pricing.

canvas

GATHERINGS / EXHIBITIONS



Garver Canvas is an intimate, flexible space featuring visual art, unique architectural elements, and a hospitality suite with private restroom. Ideal for small-to-mid-size events and celebrations. The gallery is included with wedding rentals, available as a stand-alone rental, or can be added on to any other space rental at Garver.

Non-profits receive a 25% discount on all rentals

EXCEPT Saturdays April–December.

Inquire for off-season pricing.

SIZE

3750 sq ft

CAPACITY

125 person cocktail reception

100 person lecture

75 person seated dinner

PRICING

Saturday* / \$3000

***Limited availability April–October**

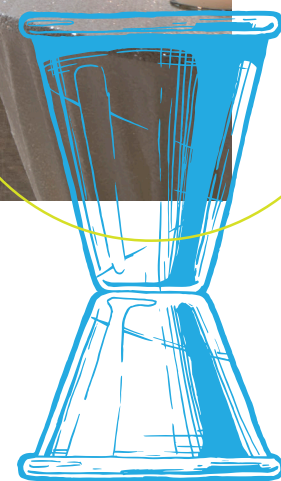
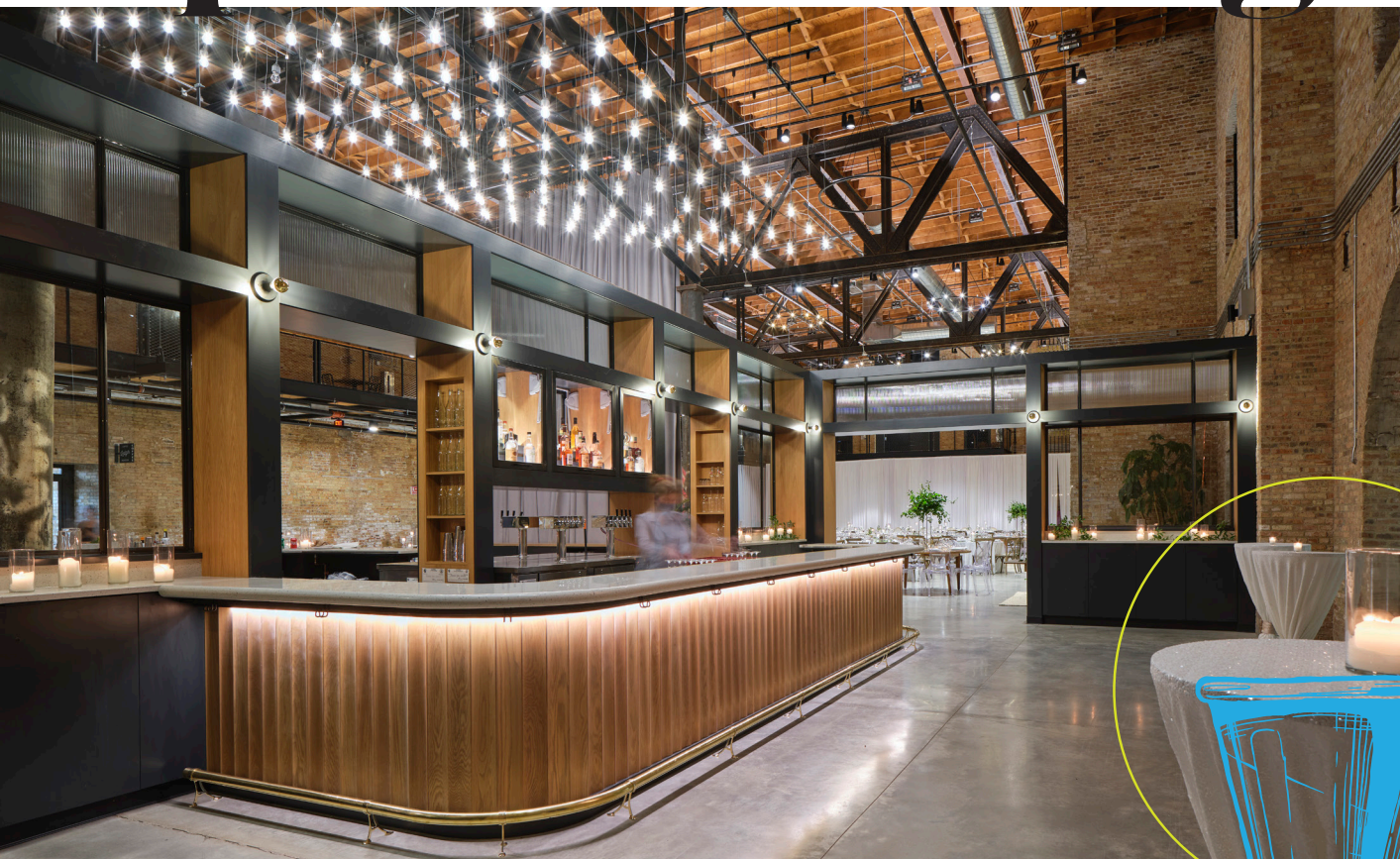
Friday & Sunday / \$2500

Monday–Wednesday / \$1500

Thursday / \$2000

private lounge

LIBATIONS / FARE



SIZE

1000 sq ft

CAPACITY

25 person

seated reception

50 person cocktail reception

PRICING

Saturday* / \$1250

**Limited availability April-October*

Thursday & Friday / \$1000

Sunday-Wednesday / \$500

Sip craft cocktails and sample local brews in the large, modern private lounge. The flexibly furnished space allows a group of 50 to mingle by the lavish bar for a cocktail reception or a group of 25 to enjoy an intimate dinner together. Included with atrium rentals, the private lounge has limited availability, making it ideal for weekday events.

*Non-profits receive a 25% discount on all rentals
EXCEPT Saturdays April-December.*

garver lounge



LIBATIONS / FARE

This space is included with atrium wedding rentals, but also available for casual, lively gatherings on its own. Special features include a large bar, shuffleboard, grand piano, and television.

Non-profits receive a 25% discount on all rentals
EXCEPT Saturdays April–December.

SIZE

2,400 sq ft

CAPACITY

50 person
seated reception
125 person cocktail
reception

PRICING

Saturday* / \$3000

**Limited availability April–October*

Thursday / \$1500

Friday / \$2000

Sunday / \$750

Monday–Wednesday / \$500

Star Bound Catering, by Lavender Haze Hospitality, offers high-quality, chef-driven catering services exclusively for events at Garver Feed Mill. They provide a versatile menu with structured pricing options to accommodate a range of event types, from intimate gatherings to large-scale celebrations. The culinary team is dedicated to delivering exceptional food, service, and overall guest experience.

SERVICE STYLE OPTIONS

- **Plated Service**
(Available for up to 120 guests)
- **Family-Style Service**
- **Buffet Service**
(Breakfast, Lunch, & Dinner)
- **Passed Appetizers & Stationary Platters**

DINNER MENU OPTIONS

Starting price includes bread, salad, two sides, and one protein. An additional protein can be added starting at \$8 per person.

Polaris

Starting at \$39 per person

A versatile and timeless menu featuring classic favorites, perfect for any event and available year round.

Orion's Feast

Starting at \$46 per person

Menus inspired by seasonal ingredients of Wisconsin summer or winter.

Vega's Harvest

Starting at \$51 per person

Seasonal menu offerings that evolve with the seasons, highlighting fresh, local ingredients at their peak.

Supernova (Bespoke)

Starting at \$55 per person

For those seeking a one-of-a-kind dining experience, collaborate with our chefs to create a fully customized menu tailored to your vision.



OPTIONAL TASTINGS

Tastings feature 5 dishes from your confirmed menu.

Starting at \$200 (for up to 4 people)



LAVENDER HAZE
— HOSPITALITY —

**Events booked less than 2 weeks ahead of time are subject to a chef's choice menu.*

***Pricing subject to change based on current market values.*

Dietary Notes *nf*=nut free, *gf*=gluten free, *df*=dairy free, *veg*=vegetarian, *vegan*

APPETIZERS

Stationary Platters

25-30 servings \$150 | 50-65 servings \$300

| Seasonal Vegetable Platter

25-30 servings \$250 | 50-65 servings \$500

| Cheese Platter

| Market Vegetable Antipasti Platter

| Seasonal Fruit Platter

25-30 servings \$300 | 50-65 servings \$600

| Charcuterie & Cheese Platter

Chef's Choice Light Appetizers*

\$27 per person

*Custom options available for additional fees.

Chef's Choice Heavy Appetizers*

\$32 per person

*Custom options available for additional fees.



*Events booked less than 2 weeks ahead of time are subject to a chef's choice menu.

**Pricing subject to change based on current market values.

\$3 PER PIECE

- Spring Roll (pork, chicken, or buffalo chicken) **nf*
- Vegetable Egg Roll **nf, vegetarian*
- Mini Deep Dish Cheese Pizza **nf, vegetarian*
- Mini Quiche (florentine or bacon & cheese) **nf*
- Samosa (beef or vegetable) **nf*
- Mushroom Empanada **nf, vegetarian*
- Edamame Potsticker **nf, df, vegetarian, vegan*
- Pork Potsticker **nf*
- Mini Mac 'n Cheese Bites **nf, vegetarian*
- Crab Rangoon
- Sesame Chicken Tempura **nf*
- Spinach and Brie Wonton **nf, vegetarian*
- Andouille Cheese Fritter **nf*
- Spinach & Cheese Spanakopita **nf, vegetarian*
- Black Bean, Cheese, and Roasted Corn Burrito **nf, vegetarian*
- Vegetable Pakora **nf, vegetarian, vegan*
- Falafel Fritters **nf, gf, df, vegetarian, vegan*

\$3.50 PER PIECE

- Chicken Potsticker **nf*
- Sausage Calzone **nf*
- Chicken Quesadilla Cone **nf*
- Vegetable Quesadilla Cone **nf, vegetarian*
- Spring Roll (avocado or vegetable) **nf, vegetarian*
- Cheeseburger Puff **nf*
- Spinach & Cheese Stuffed Mushroom **nf, vegetarian*
- Artichoke Beignet with Boursin Cheese **nf, vegetarian*
- Chicken & Waffles
- Reuben Rolls **nf*
- Bacon-wrapped Water Chestnut **nf, gf, df*
- Bacon-wrapped Dates **nf, gf, df*
- Antipasto Skewer **nf, gf, vegetarian*
- Deluxe Mini Crab Cake **nf, df*
- Chicken Shao Mai **nf*

\$4+ PER PIECE

- Chicken Skewers **nf, gf, df*
- Apricot or Raspberry Brie En Croustade **nf, vegetarian*
- Empanada (beef, or chicken) **nf*
- Coconut Shrimp or Chicken
- Spring Roll (peking duck, southwest, cozy shrimp, or cashew chicken) **nf*
- Balsamic Fig & Goat Cheese Flatbread
- Crab Stuffed Mushroom Cap **nf*
- Thai Chicken Satay
- Wild Mushroom Fillo Triangles **nf, vegetarian*
- Mini Deep Dish Pizza (pepperoni or sausage) **nf*
- Chicken Sausage & Gravy Buttermilk Biscuit Turnover **nf*
- Beef, Green Pepper & Mushroom Kabob **nf, gf, df*
- Quesadilla (chicken or vegetable) **nf*

desserts & treats



BARS

Minimum of 12 per variety; \$4/piece

- Citrus with Shortbread Crust **or** Citrus Almond
- Chocolate Chip
- Brownies: Plain **or** Turtle (caramel & nuts)
- Cheesecake: Plain, with Jam, S'mores, **or** Choc. Drizzle
- Carrot with Cheesecake Frosting

CAKEPOPS

Minimum of 12 per variety; \$4/piece

<u>CAKE FLAVORS</u>	<u>CHOCOLATE COATING</u>
■ Vanilla	■ White (colors available)
■ Chocolate	■ Chocolate
■ Funfetti	

SHOOTERS

Minimum of 12 per variety; \$5/piece

- | | |
|----------------|-----------|
| ■ Cheesecake | ■ S'mores |
| ■ Key Lime Pie | ■ Brownie |

SPECIALTY OPTIONS

- Round Cheesecake (9 inch; \$40/cake)
- Plain, Seasonal Jam, **or** Turtle

- Pies (9 inch; \$40/pie)

Seasonal Fruit, Lemon Meringue, **or** Banana Cream

DESSERT DETAILS

- Maximum of four varieties/flavors per event
- Inquire for custom dessert availability and dietary restrictions

COOKIES

Minimum of 12 per variety; \$3/piece

- Traditional Chocolate Chip
- Sugar Cookie with Buttercream Frosting
- Raspberry Lemon Linzer
- Snickerdoodle
- Oatmeal (add chocolate chips, raisins, and/or walnuts)
- Lemon Lavender
- Rosemary Orange Sugar Cookie
- Double Chocolate Sandwich Cookie (+\$1/piece)
- Snickerdoodle with Bacon (+\$1/piece)
- Oatmeal Cream Pie (+\$1/piece)

CUPCAKES

Minimum of 12 per variety; \$4/piece, \$5/piece for gluten free

- Select cake flavor, filling (+\$1), and frosting from list below:

<u>CAKE FLAVORS</u>	<u>FROSTING</u>
■ Chocolate	■ Cream Cheese
■ Vanilla	■ Chocolate Ganache
■ Lemon	■ Marshmallow Whip
■ Red Velvet	■ Whipped Cream
■ Marble	■ Vanilla
■ Banana	■ Chocolate
■ Apple	■ Seasonal Fruit
■ Pumpkin	■ Lemon
■ Spiced Gingerbread	■ Raspberry
<u>FILLINGS</u> <i>*optional*</i>	■ Whiskey Maple
■ Chocolate Ganache	■ Lemon Lavender
■ Whipped Cream	■ Oreo
■ Caramel	■ Caramel
■ Cheesecake	■ Espresso
■ Lemon Curd	■ Marble
■ Seasonal Fruit	

bar pricing



HOSTED BAR PACKAGES

Packages are priced per person, hosted for 6 hours, and include set-up fees. Additional per person hourly fee for extended service.

Lake Waubesa Package / \$30 per person

Includes five house wines, 5-6 house draft beers, hard seltzers, & seasonal cider, as well as non-alcoholic seasonal lemonade, house sodas, seltzer, and N/A beer.

Lake Monona Package / \$45 per person

Includes Lake Waubesa Package plus two specialty cocktails per person.

Lake Mendota Package / \$55 per person

Includes Lake Monona Package plus full bar with house spirits (does not include top shelf).

Lake Wingra N/A Beverage Package / \$10 per person

Includes seasonal lemonade, NessAlla Kombucha, house sodas, and Klarbrunn sparkling waters (applies to guests under age 21).

Full cash bar available with Lake Waubesa and Lake Monona Packages.

CASH BAR

Single Bar Set-up Fee / \$300

Wine, beer, house spirits and non-alcoholic beverages

Does not apply to Hosted Bar Packages

Additional fees apply for mobile bar set-up

CUSTOM & SPECIALTY COCKTAILS

Work with our Bar Manager to find the perfect pairing for your event and with their expertise, bring your ideas to life.

A la carte pricing available for specialty cocktails, wine pairings, and individual kegs.

Ask us about customizing your bar package!

Pricing subject to change based on current market values.



tables | chairs | linens



TABLES AND CHAIRS

**In-house items included for up to 220 guests*

Tables

- (4) **Harvest** (seats up to 10 people)
- (25) **60" Rounds** (seats up to 8 people)
- (6) **48" Rounds** (seats up to 6 people)
- (5) **8' Banquet Tables**
- (5) **6' Banquet Tables**

Chairs

(220) **Black Padded Folding Chairs**

TABLE LINENS

Provided by: Event Essentials

See all options at www.eventessentials.com/catalog

**Your Garver Events Coordinator can assist in
facilitating your Event Essentials order*



Tablecloths

**Black, white, or ivory poly*

Full (floor length) / \$22.50 each

8' Regular / \$12 each

8' Full (floor length) / \$27 each

108" Round (48" tables) / \$17 each

120" Round (60" and hi-top tables) / \$20 each

Napkins

**Black, white, or ivory poly*

Pack of 10 / \$10

Inquire about pricing for specialty linens





Staffing & service fees

STAFF PRICING

Minimum of 3 billable hours including an hour prior to and after the event. Staffing is most often billed as:

- **Event Lead:** \$45/hour
- **Wait Staff:** \$30/hour per staff
- **Bar Staff:** \$35/hour per staff*
- **Buffet:** 1 wait staff per 20 guests
- **Family Style:** 1 wait staff per 15 guests
- **Plated Dinner:** 1 wait staff per 10 guests

**Garver Events reserves the right to determine the number of bar staff and quantity of bars needed for event.*

ADMINISTRATION FEE: 12%

Based on the total cost of food, beverage and staffing. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with planning and administration of the event.

CREDIT CARD PROCESSING FEE: 3%

Waived if paid by check or ACH.

HOLIDAY RENTAL FEE

Increased rentals rates apply for holiday weekends (inquire for pricing) **Memorial Day, 4th of July, Labor Day, and New Year's Eve.*

CAKE CUTTING

Sheet cake \$1 per guest, tiered cake (or combination) starting at \$3 per guest.

MINIMUMS, DEADLINES, ETC.

- **Food and beverage:** A minimum of \$10,000 is required for hosted events on Saturdays in the atrium. Minimums vary on all other spaces and days.
- **Guest count** is due 20 days prior to event.
- Garver Events reserves the right to make beverage selections for cash bars. Garver Events requires valid identification for persons consuming alcohol and reserves the right to refuse service to anyone.
- All food and beverage orders need to be finalized 20 business days prior to the event.

TAX & GRATUITY

5.5% sales tax will be added to the food & hosted beverage totals.

Garver Events charges an hourly rate for staffing. Gratuity is graciously accepted and should be added at the discretion of the customer.

planning process

today

Secure the date with Garver Events by requesting an electronic contract and paying the deposit fee of half down the venue rental fee

**10-12
months out**

Now that you have your venue and caterer confirmed, start enlisting services of an event planner, photographer, videographer, DJ, and florist

Reserve room blocks and shuttle services at Hotel Indigo or other local hotel options

**8-10
months out**

Create guest list

Request an introduction to your Garver Events Coordinator if you haven't already been introduced

Meet with your Garver Events Coordinator to start the conversation around event vision, logistics, and food & beverage expectations

6 months out

Half down the initial food and beverage estimate due along with remaining venue rental fee

Order invitations to be sent out to your guests

3 months out

Check in with your Garver Events Coordinator on getting final meetings scheduled

Send out invitations

Meet with vendors to dial in details such as timeline, song choices, photography requests audio/visual needs, etc.

2 months out

Connect Garver with any outside vendors (DJ or musicians, florists, photographers, desserts, etc.)

Confirm linen choices and rental needs with your Garver Events Coordinator and/or Event Essentials

20 days out

Provide final choices, guest count, seating chart, gratuity selections, and any updates to have the estimate revised and final invoice created

14 days out

Final payment due

RELAX AND WAIT FOR THE BIG DAY!