

A watercolor illustration of various green leaves and stems, some with small round buds, framing a central text box. The leaves are in shades of green and blue, with some stems having small purple buds.

Vintage Brewing Co.
WEDDINGS

MENU SELECTIONS
& POLICIES



Overview

POLICIES AND FEES...2

COMPLEMENTS...4

Package Options

DIAMOND PACKAGE...5

RUBY PACKAGE...7

SAPPHIRE PACKAGE...9

CITRINE PACKAGE...11

HORS D'OEUVRES...13

A LA CARTE & ADD ON'S...16

LATE NIGHT MENU...19

BAR PACKAGES...21

600 WATER STREET, SAUK CITY WI

VINTAGEBREWINGCOMPANY.COM/SAUKPRAIRIE/WEDDINGS/

Policies & fee's

GENERAL ROOM INFORMATION:

Vintage Brewing Company, unfortunately does not have a space for ceremonies, however the Hahn house located directly next door may be available the day of your event. For more info please reach out to the Village of Sauk at 608-643-3932

When children are in attendance, we strongly suggest that they be supervised by a responsible adult. This is both for the comfort and safety of the children and out of respect for your other guests.

When requested on the day of your event, there will be a \$50.00 re-set charge for each change to the approved set-up of your wedding or event.

The space will be available from 9am to midnight the day of your event. Guests are responsible for cleaning up after their event, if not cleaned there will be a \$100 charge added. Vintage Brewing Co is not responsible for any personal items left after the conclusion of your event.

All event details need to be finalized 21 days prior to your event.

DECORATING:

Guests are welcome to decorate as they please, with the following exceptions: Confetti and glitter are not allowed. No open flame candles are allowed, nothing can be affixed to the walls. Chandeliers are not to be decorated or have items tied to them.

DAMAGE:

Function sponsors are responsible for the protection of walls, furnishings and floors in banquet spaces both during preparations and continuation of activities. Damage or loss will be billed to the function sponsor. The on-site contact of the function is responsible for the conduct of all attendees.

SECURITY:

Vintage Brewing Company is not liable for loss, theft or damage to property belonging to function participants.

ENTERTAINMENT/PHOTOGRAPHERS:

Musicians, photographers, etc. will be booked by the person in charge of each event and will be solely their responsibility. All musical entertainment must be pre-approved by the management of Vintage Brewing Company.

Policies & fee's

The following policies have been established to help guide you when making decisions in regards to your event planning for any upcoming special event or wedding here at the Vintage Brewing Company. We have found that adherence to these policies makes it possible to offer you the utmost in service.

FOOD AND BEVERAGE:

ORDERING DEADLINES

1 Month Prior to Event:

We offer up to 3 plated choices for a food tasting for the bride and groom. There is an additional cost of \$20 a plate, if you'd like to add more. Tasting will be set up no later than 1 month prior to your event.

21 Days Prior to Event:

Final food orders and counts are due no later than 21 days prior to your event.

A pre-arranged menu is required for all parties. Any order changed after 21 days are not guaranteed and may accrue an additional charge, depending on the order.

CARRY INS & TO GOS

All food and beverage must be purchased from or approved by Vintage Brewing Company. If you have special items that you would like to be served, passed or plated at your event, it will need advanced approval by our special events coordinator. Cakes and any other desserts must be produced by a licensed bakery. Service of any outside bakery including wedding cakes will incur a flat fee of \$50 to cover cutting, serving and staffing needs. No food may be removed from Vintage Brewing Company upon completion of function due to State health regulations. Cakes are the only exception. Vintage Brewing Company reserves the right to end any function if any food or beverage is brought in. No refund will be provided in this circumstance.

We reserve the right to decline service of alcohol for any reason during your event. All alcoholic beverages will be served by Vintage Brewing Company staff. Event hosts will assume responsibility for the conduct of their guests.

Policies & fee's

PRICING

All food and beverage prices are subject to change without notice; we will guarantee that prices will not increase more than 10% from the date you make your deposit. In addition, functions that are completely planned will not be subject to increase within 90 days of the function date.

When more than one entrée selection is being served, Place cards are recommended to be color coded or have approved categorization. We can do this for you for an additional charge.

DEPOSITS AND BILLING:

Event Deposit

\$1,000

Deposit due at contract signing.

50% of estimated function total will be due 90 days prior to your function date.

100% of estimated function total will be due 5 days prior to event.

Room Fee

\$1,000

Room fee includes the following:

Black or white linens and napkins

Bartenders and serving staff

One food tasting for up to six people

Beer tasting for bar options

Head table and table skirt

On site event coordinator available until 8 PM

Tables, chairs, China, glasses, silverware

Limited AV Equipment

Removable dance floor

ADDITIONAL FEES & MINIMUMS

The large room accommodates 240 guests and has a \$5,000 minimum.

The partial rooms accommodate 100 guests each and have a \$2,500 minimum. The minimums are to be met with food and beverage purchases.

Any "special equipment" requested that our facility will need to rent, will be billed at cost with the addition of a 10% handling and set up fee. A service charge of 20% and Wisconsin sales tax of 5.5% will be added to all food and beverages charges.

We require that a credit card be on file for any additional charges or refunds. Timeline for payments will be provided at contract signing.

REFUNDS AND CANCELLATIONS:

Cancellation: 100% reimbursement 9 months before the event; 75% reimbursement if cancellation is between 6 to 9 months; 50% reimbursement if cancellation is between 4 to 6 months; less than 4 months zero reimbursement*.

*We are a family owned business and are sympathetic to life's happenings; a refund may be made, and will be assessed accordingly, with proof of given scenario.

Late Night

EACH OPTION WILL BE AVAILABLE FOR TWO HOURS

TACO/NACHO BAR

\$6.50 per person

Corn and flour tortillas, chicken tinga, pulled pork, steak, chorizo, onions, cilantro, cumin-lime yogurt sauce, sour cream, tomatoes, guacamole, salsa verde, pico de gallo, pineapple salsa, shredded cheese, queso fresco, queso Chihuahua, lime wedges, fried potatoes, jalapeños, tortilla chips, and rice

HOT DOG BAR

\$7.50 per person

Locally made jumbo hot dogs served in a variety of options. (Yes, ketchup and mustard will be available)

Please choose two:

- **The Vintage Dog**- drunken onions, queso, pickled jalapeno, beer mustard, pulled pork, cilantro
- **The Kimchi Dog**- house made kimchi, pickled ginger, sesame soy tomato puree, gingered caramelized onions
- **The Buffalo Dog**- apple broccoli slaw, buffalo blue cheese sauce, celery, smoked bleu cheese
- **The Pizza Dog**- Grilled pepperoni, marinara sauce, smoked red and green peppers, charred scallion
- **The Chicago Classic**- tomato, pickle, sport pepper, mustard, relish, yellow onion, celery salt
- **The Bacon Dog**- crumbled bacon, jalapeno bacon aioli, charred scallion, pepperjack mayo
- **The Walking Dog**- corn chips, chili, cheese, black beans, lettuce, scallion





Compliments

THE BOOKING OF THE ROOM INCLUDES:

ALL NOTED PACKAGE ITEMS IN YOUR SELECTION.

In Addition you will receive:

LINENS:
black or white

ROUND TABLES
seating up to 10

CHAIRS

CHINA

SILVERWARE

GLASSES

PROJECTOR AND SCREEN

PORTABLE DANCE FLOOR

LIMITED AV EQUIPMENT

BARTENDERS AND SERVING STAFF

ONE FOOD TASTING FOR UP TO SIX PEOPLE

BEER TASTING FOR BAR OPTIONS

HEAD TABLE AND TABLE SKIRT

ON SITE EVENT COORDINATOR AVAILABLE UNTIL 8 PM



Diamond Package

\$75 PLATED OR \$90 FOR BUFFET OPTION

**FRESH BREAD
3 HORS D'OEUVRES
2 SALADS**

**3 ENTREES
2 STARCHES
2 VEGETABLES**

**INCLUDES OPTION TO PICK ANY SELECTION
FROM THE CITRINE SAPPHIRE OR RUBY PACKAGE.**

CHAMPAGNE TOAST FRESH BREAD

**ASSORTED ARTISAN DINNER ROLLS WITH GARLIC
ROSEMARY COMPOUND BUTTER.**

HORS D'OEUVRES

Choose 3

JUMBO LUMP CRAB CAKES
with roast red pepper remoulade

VEAL CARPACCIO
with fried capers, anchovie bread crumbs, extra virgin
olive oil, pimento, lemon

OYSTERS ROCKEFELLER
with bacon, spinach, parmesan crisp, hot sauce

SALADS

Choose 2

CRAB AND LOBSTER
with arugula and spinach, pine nuts, champagne
vinaigrette

STEAK AND BLEU SALAD
Blackened steak with grilled romaine, Maytag bleu
cheese dressing, roasted tomato, onion straws

WHITE ASPARAGUS
Foie gras and white truffle, extra virgin olive oil, sea
salt, cracked black pepper



ENTRÉES

Choose 3

STEAMED CRAB LEGS GF

With poached crab and white truffle drawn butter

POTATO SCALED WALLEYE

Thinly sliced potato coated with butter

RACK OF LAMB

Whole grain crusted

VENISON TENDERLOIN

Coffee rubbed

SURF AND TURF

Lobster and seared rib cap

STARCHES

POTATO CROQUETTES

with Truffles

**BUTTER POACHED
POTATOES GF**

Browned with sage

VEGETABLES

**BRAISED BELGIAN
ENDIVE**

Caramelized with
unrefined sugar

WHITE ASPARAGUS

With truffle butter



Ruby Package

\$55 PLATED OR \$65 FOR BUFFET OPTION

FRESH BREAD
3 HORS D' OEUUVES
1 SALAD

3 ENTREES
2 STARCHES
2 VEGETABLES

INCLUDES OPTION TO PICK ANY SELECTION
FROM CITRINE OR SAPPHIRE PACKAGE.

FRESH BREAD

ASSORTED ARTISAN DINNER ROLLS WITH GARLIC ROSEMARY
COMPOUND BUTTER.

HORS D'OEUVRES

Choose 3

HONEY PEPPERED BEEF TENDERLOIN

with horseradish cream, roasted red pepper, parsley

CLASSIC SHRIMP COCKTAIL GF

Poached 16/20 shrimp, cocktail sauce, lemon, parsley

VINTAGE STYLE SHRIMP COCKTAIL GF

Grilled 16/20 shrimp, fresh herbs, garlic, shallot, olive oil, banana
pepper, balsamic vinegar gf

SALMON GRAVLAX GF

Served atop cucumber, lemon dill cream cheese, fish roe gf

GOAT CHEESE AND FIG CROQUETTE

Served with Meyer lemon Aioli

SMOKED SALMON CROSTINI

House cured and smoked Salmon with capers, lemon dill aioli,
hardboiled egg, tomato, red onion, and crostini

BEEF TARTARE

Served on a rye crostini with Parmigiano Reggiano

STUFFED CHERRY TOMATO GF

Served with blackened tuna and lemon crème

SALAD

Choose 1

SPINACH SALAD GF

spinach, cranberries, candied walnuts, aged white cheddar &
warm bacon dressing

GRILLED BOK CHOY SALAD GF

with a sesame lime vinaigrette, heirloom tomato, sweet onion

WEDGED ICEBERG

with homemade French dressing, Maytag blue cheese crumbles,
bacon, roma tomato



ENTRÉES

Choose 3

SEARED DUCK BREAST

Pappardelle pasta tossed in an orange duck sauce, fried leek & grana cheese

8 OZ. BRAISED SHORT RIB

With a scaredy cat oatmeal stout demi glace

6 OZ. BEEF TENDERLOIN & CHICKEN BREAST

with a peppercorn demi glace & a chicken breast with a light mushroom sauce

STEAK AND LOBSTER MAC AND CHEESE

Seared steak and grilled lobster in a lemon saffron queso

BRAISED LAMB SHANK

In a red wine demi glace

PAELLA

Saffron accented rice with chicken thighs, clams, mussels, Andouille sausage, and shrimp, served with garlic crostini

SEARED CITRUS SALMON

With a blood orange glaze, blistered tomato and bok choy, salad, chive, cilantro, and lime risotto

CHICKEN ROULADE

With roast pablano, chorizo, queso chihuahua

STARCHES

Choose 2

PARSNIP MASH GF

Whipped with parmesan cheese

PARMESAN RISOTTO

With garlic and parmesan

ORZO PASTA

with feta, mint, cilantro, heirloom tomatoes

VEGETABLES

Choose 2

HARICORT VERT GF

Tender green beans, butter, garlic & red onion

GRILLED BOK CHOY GF

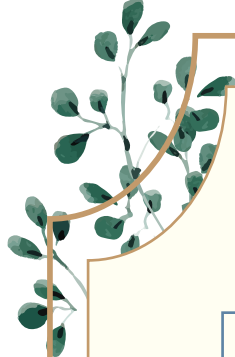
GREEN TOP BABY CARROT GF

ROAST AROMATIC ROOT VEGETABLES GF

With rosemary honey butter and thyme

SAUTEED WILD MUSHROOMS AND LEEKS GF

With garlic truffle butter and parsley



Sapphire Package

\$35 PLATED OR \$40 FOR BUFFET OPTION

**FRESH BREAD
2 HORS D'OEUVRES
1 SALAD**

**2 ENTREES
2 STARCHES
1 VEGETABLE**

INCLUDES OPTION TO PICK ANY SELECTION FROM CITRINE PACKAGE

FRESH BREAD

ASSORTED ARTISAN DINNER ROLLS WITH GARLIC
ROSEMARY COMPOUND BUTTER

HORS D'OEUVRES

Choose 2

PROSCIUTTO WRAPPED BREADSTICKS

with candied pistachios and rosemary honey

THE ALL WISCONSIN CHARCUTERIE GF

An all Wisconsin made board with cheeses & spreads, assorted sausages, house pickled veggies, locally sourced apples with homemade salted caramel, crackers, and crostini

BACON WRAPPED JUMBO ASPARAGUS GF

AGED CHEESE & SAUSAGE PLATTER

An array of Aged cheeses to include but not limited to cheddar, swiss, gorgonzola, brie, parmesan; strawberries, apples, grapes, local sausage and artisan crackers

SALAD

Choose 1

CAESAR SALAD

Romaine lettuce, parmesan, roasted tomato & focaccia croutons

HOUSE SALAD

Lettuce blend, red onion, carrot, focaccia croutons, cheddar jack cheese blend, tomato.
Choice of two dressings (ranch, bleu cheese, French, Italian)

GRILLED WATERMELON GF

Feta cheese, heirloom tomato and arugula salad with a cider dijon vinaigrette



ENTRÉES

Choose 2

6 OZ. GRILLED TOP SIRLOIN GF

Topped with an herbed garlic compound butter

HOUSE SMOKED BRISKET

Tender and juicy with barbeque sauce

12 OZ. MARINATED PORK CHOP

Grilled with a peach sauce

STUFFED PORK LOIN

With an apple, raisin, and walnut filling

HALF RACK OF BBQ RIBS

Smoked in house with homemade BBQ sauce

GRILLED SALMON GF

With a lemon dill compound butter

SEAFOOD CANNELLONI

With roasted red pepper sauce

BACON WRAPPED CHICKEN BREAST

Stuffed with fresh mozzarella and basil. Served with a provolone bechemel

PAN FRIED SOFT SHELL CRAB

With spicy gruyere remoulade (seasonal mid May to mid September)

CHICKEN & WAFFLES

Waffle, bone in leg and thigh, sausage gravy, corn succotash, jalapeno maple syrup

STARCHES

Choose 2

SCALLOPED POTATOES

Sliced russet potatoes layered with garlic cream, and grana cheese

MASHED SWEET POTATO

Brown sugar, honey, cream, topped with toasted pecans

ROASTED FINGERLING POTATOES GF

A mix of gold and sweet tossed in butter and roasted

TWICE BAKED POTATO (DUCHESS STYLE)

Yukon gold mashed, cream cheese, sour cream, bacon, cheddar jack cheese & green onion

VEGETABLES

Choose 1

BRUSSEL SPROUTS GF

Braised with onions & bacon

SQUASH RATATOUILLE GF

With a lemon rosemary tomato sauce

GRILLED ASPARAGUS SPEARS GF

SAUTEED SNAP PEAS GF

With garlic and mint

Citrine Package

\$25 PLATED OR \$30 FOR BUFFET OPTION

FRESH BREAD
2 HORS D'OEUVRES
HOUSE SALAD

1 ENTREE
1 STARCH
1 VEGETABLE

FRESH BREAD

ASSORTED ARTISAN DINNER ROLLS WITH GARLIC ROSEMARY
COMPOUND BUTTER

HORS D'OEUVRES

Choose 2

SEASONAL FRUIT

VEGETABLE CRUDITES

CHEESE & SAUSAGE TRAY

An array of cheddar, pepperjack, swiss, and fresh Wisconsin
cheese curds & local summer sausage

BACON WRAPPED WATER CHESTNUTS GF

CLASSIC BRUSCHETTA

Crostini, fresh mozzarella, balsamic reduction

MEATBALLS GF upon request
Swedish, Barbeque, or Italian

SALAD

HOUSE SALAD

Lettuce blend, red onion, carrot, focaccia crouton,
cheddar jack cheese blend, tomato.

Choice of two dressings:
ranch, bleu cheese, French, or Italian



ENTRÉES

Choose 1

HALF CHICKEN GF
Roasted with seasonings

MEAT LASAGNA
With freshly made egg pasta

BEEF TIPS BOURGINON
In a red wine beef demi-glaze with mushrooms and onions

LONDON BROIL
With a mushroom sauce

HONEY ROAST HAM GF
Smoked and roasted with a light honey mustard glaze

ROSEMARY DIJON CRUSTED PORK LOIN GF
With a mint apple jam

PARMESAN CRUSTED BAKED COD
With hints of citrus

HERB AND GARLIC CRUSTED TURKEY BREAST

STARCHES

Choose 1

CHEESY POTATO HASH
Diced potatoes with peppers and onions tossed in a creamy cheese sauce and baked with breadcrumbs

GARLIC & PARMESAN MASHED POTATOES

WILD RICE PILAF GF
With carrots, celery, onion, and cranberries

ROAST RED POTATOES GF
Tossed in butter and seasonings.

COUS COUS GF
Carrot, onion, garlic, chicken broth

DRESSING
Old fashioned with gravy

VEGETABLES

Choose 1

CALIFORNIA BLEND GF
Carrots, broccoli, and cauliflower with butter and seasoning

GREEN BEAN ALMONDINE GF
Steamed and tossed in butter and seasoning topped with toasted sliced almonds

BROCCOLI GF
Steamed and tossed in butter and seasoning

CARROTS GF
Steamed and tossed in butter and seasoning or glazed with brown sugar, honey, and butter
(choose one)



HORS D'OEUVRES

SMALL 20-25 PEOPLE
LARGE 26-50 PEOPLE

SEASONAL FRUIT

Small \$55 Large \$100

VEGETABLE CRUDITES

Small \$55 Large \$90

CHEESE & SAUSAGE TRAY

An array of cheddar, pepperjack, swiss, and fresh Wisconsin cheese curds & local summer sausage

Small \$55 large \$100

BACON WRAPPED WATER CHESTNUTS GF

Small \$60 Large \$110

CLASSIC BRUSCHETTA

Crostini, fresh mozzarella, balsamic reduction

Small \$75 Large \$140

MEATBALLS GF upon request

Swedish, Barbeque, or Italian

Small \$75 Large \$140

PROSCIUTTO WRAPPED BREADSTICKS

With candied pistachios and rosemary honey

Small \$80 Large \$150

THE ALL WISCONSIN CHARCUTERIE

An all Wisconsin made board with cheeses & spreads, assorted sausages, house pickled veggies, local sourced apples with homemade salted caramel, crackers and crostini

Small \$85 Large \$160

BACON WRAPPED JUMBO ASPARAGUS GF

Small \$85 Large \$160

AGED CHEESE & SAUSAGE PLATTER

An array of Aged cheeses to include but not limited to; cheddar, swiss, gorgonzola, Brie, parmesan, strawberries, apples, grapes, local sausage, and artisan crackers

Small \$95 Large \$180



HORS D'OEUVRES

SMALL 20-25 PEOPLE

LARGE 26-50 PEOPLE

GRILLED WATERMELON

With feta and heirloom tomato salad with a cider
dijon vinaigrette

Small \$ 100 Large \$190

HONEY PEPPERED BEEF TENDERLOIN

With horseradish cream, roasted red pepper
parsley

Small \$100 Large \$190

CLASSIC SHRIMP COCKTAIL GF

Poached jumbo shrimp, cocktail sauce, lemon,
parsley

Small \$100 Large \$190

VINTAGE STYLE SHRIMP COCKTAIL GF

Grilled jumbo shrimp, fresh herbs, garlic, shallot,
olive oil, banana pepper, balsamic vinegar

Small \$100 Large \$190

SALMON GRAVLAX GF

Served atop cucumber, lemon dill cream cheese,
fish roe

Small \$110 Large \$210

GOAT CHEESE AND FIG CROQUETTE

Served with Meyer lemon aioli

Small \$115 Large \$220

HOUSE CURED AND SMOKED SALMON

Served with capers, lemon dill aioli, hardboiled
egg, tomato, red onion, and crostini
Per side \$220 (avg 4lb/side); Serves approximately
50 people

BEEF TARTARE

Served on a rye crostini with Parmigiano-
Reggiano

Small \$125 Large \$240



HORS D'OEUVRES

SMALL 20-25 PEOPLE
LARGE 26-50 PEOPLE

STUFFED CHERRY TOMATO

Served with blackened tuna and lemon crème
Small \$125 Large \$240

DUCK FAT FRIES WITH TRUFFLE, ROSEMARY AND ASIAGO

Small \$140 Large \$270

BACON WRAPPED JUMBO SCALLOPS GF

Small \$140 Large \$270

KATAIFI WRAPPED SHRIMP

Served with your choice of sweet chili, coconut, or
peanut sauce
Small \$140 Large \$270

BACON WRAPPED JALAPENO

Stuffed with shrimp and chorizo cream cheese
Small \$140 Large \$270

SHORT RIB TACO GF

Braised short rib, fig, gorgonzola, fresh corn crisp
Small \$140 Large \$270

CRAB AND LOBSTER STUFFED BABY PORTABELLA'S

Served with Asiago foam
Small \$150 Large \$290

LAMB LOLLIPOP GF

Served with heirloom tomato chutney, apple cider
reduction
Small \$150 Large \$290

LOBSTER LETTUCE WRAP GF

Vintage lobster salad, brunoises heirloom tomatoes,
bib lettuce
Small \$160 Large \$310





A la Carte & Add On's

CHAMPAGNE TOAST SEE BAR PACKAGES FOR DETAILS

CHEF MANNED STATIONS:

ALL OPTIONS BELOW COME WITH A CHEF FOR TWO HOURS FOR \$50, PLUS THE COST PER PERSON, AS LISTED.

BEEF:

All beef served with au jus and horseradish cream

Carved steamship round of beef \$6.5 per person GF

Carved ribeye (prime rib) \$9 per person GF

Carved beef tenderloin \$12 per person GF

Chipotle marinated flank steak \$8 per person

Barbequed brisket \$7.5 per person

POULTRY:

Chicken ballotine \$6.5 per person (choice of: chicken stuffing with chicken gravy, pistachio chicken mousse with lingonberry cream, roast pablano with chorizo and queso chihuahua GF)

Seared duck with an orange sauce \$8.5 per person

Smoked and oven roasted turkey \$6.5 per person GF

PORK:

House cured and smoked ham \$7.5 per person GF

Roast pork butt \$6.5 per person GF



A la Carte & Add On's

CHEF MANNED STATIONS:

ALL OPTIONS BELOW COME WITH A CHEF FOR TWO HOURS FOR \$50,
PLUS THE COST PER PERSON, AS LISTED.

PASTA:

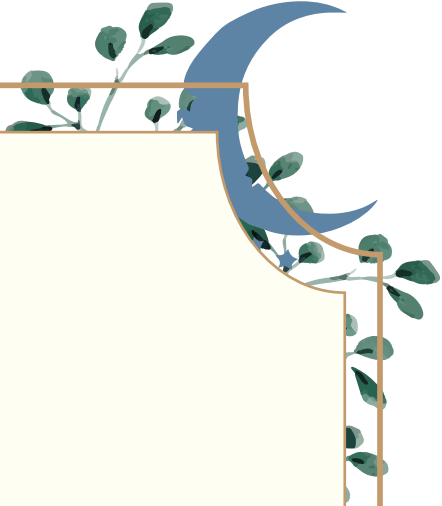
Penne and farfalle, marinara sauce and alfredo sauce, chicken, shrimp, mini meatballs, bacon, spinach, red onion, garlic, diced tomato, parmesan, shredded cheese blend, broccoli, diced peppers, pesto, diced ham, peas
Add on \$5 Solo \$10

TACO:

Corn and flour tortilla, chicken tinga, pulled pork, chorizo and potato, steak, onion, cilantro, cumin lime yogurt sauce, sour cream, tomato, guacamole, salsa verde, pico de gallo, pineapple salsa, shredded cheese, queso fresco, queso chihuahua, lime wedge, fried potato with jalapeno
Add on \$5.5 Solo \$10

FONDUE:

Chocolate sauce, swiss cheese sauce, assorted fruits and vegetables, assorted savory and sweet breads, rice krispie treats, brownie bites, cheesecake bites
Add on \$5.5 Solo \$11



Late Night Continued

PIZZA PARTY

\$6 per person

Choose any three styles of pizza:

- **The Classic Cheese-** pizza sauce, mozzarella, cheddar, parmesan, and parsley
- **The Roni & Sausage-** grilled pepperoni, hand-pulled sausage, pizza sauce, mozzarella, and basil
- **Supreme-** grilled pepperoni, hand-pulled sausage, artichokes, Kalamata olives, roasted mushrooms, caramelized onions, red onions, mozzarella, pizza sauce, and basil
- **Alfredo-** Alfredo sauce, chicken, spinach, roasted tomatoes, garlic, mushrooms, mozzarella, and basil
- **Hawaiian Luau-** smoked apples and jalapeño sauce, chicken, ham, fried prosciutto, smoked gouda, grilled pineapples, and cilantro

SLIDER BAR

\$7 per person

Locally sourced meats served in a variety of styles.

Please choose two:

- **BBQ Pork-** pulled pork topped with house-made coleslaw
- **Standard-** beef patty topped with American cheese
- **Pulled Beef-** slow-braised beef in a light beef demiglace
- **Black & Blue-** beef patty topped with caramelized mushrooms and onions, bacon, bleu cheese & garlic aioli
- **Hold the Beef-** house-made black bean patty topped with VBC salsa, avocado, & pepper jack cheese
- **Popper-** beef patty topped with a roasted jalapeño cream cheese, fried jalapeño slices & candied bacon spread
- **Big Sky-** beef patty piled high with bacon, deep-fried onion rings, cheddar cheese, & house-made BBQ sauce



Bar Packages

BRONZE BAR PACKAGE

Unlimited Sodas

Four Vintage Brewing Company beers
(abv of 7% or lower)

Five different house wines

First hour - \$14 per person
Every hour after - \$6 per person

SILVER BAR PACKAGE

Unlimited Sodas

Four Vintage Brewing Company beers of your choice
(abv of 7% or lower)

Five different house wines

Six different call liquors

Call liquors include:
vodka, gin, rum, tequila, whiskey & brandy

Mixers include:
Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, orange juice, grapefruit juice, pineapple juice, cranberry juice, sweet and sour mix, lime juice, and grenadine

First hour - \$16 per person
Every hour after - \$7 per person

Bar Packages Continued

GOLD BAR PACKAGE

Unlimited Sodas

Four Vintage Brewing Company beers of your choice
(excluding barrel-aged beers)

Five different house wines

Ten Premium liquors

Premium liquors include:

(Smirnoff Vodka, Tito's Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Captain Morgan White Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Jack Daniels Whiskey, Korbel Brandy, and VBC Apple Pie).

Mixers include:

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, orange juice, grapefruit juice, pineapple juice, cranberry juice, sweet & sour mix, lime juice, and grenadine.

1st hour - \$18 per person
Every hour after - \$8 per person

PLATINUM BAR PACKAGE

Unlimited Sodas

Four Vintage Brewing Company beers of your choice
(excluding barrel-aged beers)

Seven select wines including a selection of Wollersheim wines & champagne.

15 premium liquors

Premium liquors include:

Tito's Vodka, Stoli Vodka, Stoli Blueberry Vodka, Tanqueray Gin, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Captain Morgan White Rum, Bacardi Rum, Jose Cuervo Gold Tequila, Milagro Silver tequila, Jim Beam Bourbon, Jack Daniels Whiskey, Seagram's 7 Whiskey, Korbel Brandy and VBC Apple Pie

Mixers include:

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, orange juice, grapefruit juice, pineapple juice, cranberry juice, sweet & sour mix, lime juice, and grenadine.

This option also includes a champagne toast and two signature drinks.

(Minimum of two hours)

First two hours - \$35 per person
Every hour after - \$12 per person

Bar Packages Continued

CASH BAR PACKAGE

All items are charged per item purchased. Selection includes four Vintage Brewing Company beers of your choice, five house wines, and a selection of liquors.

VBC BEER COCKTAILS

Each option is \$75 per two gallons

(two gallons serves approximately 22 cocktails)

Some ingredients may not be available year-round

Hoppin Bride

Woodshed IPA, lemon simple syrup, lemon vodka, and grapefruit juice

VBC Mechelada

Bee's Knees honey cream ale, tomato juice, hot sauce, Worcestershire sauce, and lime juice

Blackberry Lemon Shandy

Weiss Nix hefeweizen, blackberries, lemonade, and mint

Oranj Jinja

Sister Golden Kölsch, orange liquor, fresh ginger, and lime juice

Strawberry Beermonade

Bee's Knees honey cream ale, fresh strawberries, lemon simple syrup, strawberry vodka, and lemonade

Summer Sahtgria

Summer Sahti, peach nectar, lemon simple syrup, Sierra Mist, lime juice, fresh strawberries, lemon, lime, blackberries, and peaches

Bar Packages Continued

SIGNATURE DRINKS

\$75 per two gallons

(two gallons serves approximately 22 cocktails)

Cucumber Cooler

Hendricks gin, lime juice, Sierra Mist, fresh cucumbers with VBC house-made ginger beer

Black and Mint Blue Lemonade

Stoli Blueberry vodka, lemon simple syrup, fresh blackberries, mint, and lemonade

VBC Mule

Absolut Lime vodka, lime juice with VBC house-made ginger beer

Champagne Punch

Champagne, Whipped vodka, peach nectar, lemon simple syrup, Sierra Mist, fresh peaches, and strawberries

Sauk Prairie Sparkler

Kiwi strawberry vodka, Blue Caraco, simple syrup, orange juice, Sierra Mist, fresh orange, and cherries

CHAMPAGNE TOAST

\$5 per person for a 6 oz. glass

BEER TOAST

\$4 per person for a 8oz. pour

(Any VBC beer with an abv of 7% or lower)

NON-ALCOHOLIC PACKAGE

This package includes unlimited Pepsi products, regular and decaf coffee (including hazelnut, vanilla and caramel flavoring), iced tea, and our flavored water station

(Lemon lime, strawberry mint, and cucumber)

1 - 24 guests = \$85

25 - 60 guests = \$140

61 - 120 guests = \$ 220

121 - 240 guests = \$ 400

Non-Alcoholic punches can be added for \$35 per two gallons
\$1.50 per child (12 years old and under)



A la Carte & Add On's

BUILD YOUR OWN STATIONS

SALAD BAR

Spinach and romaine, chicken, steak, shrimp, bacon, ham, onion, tomato, shredded cheese blend, bleu cheese, olives, egg. House made French, ranch, garlic parmesan, potato salad, and coleslaw
Add on \$4 Solo \$7

POTATO BAR

Mashed and roasted, bacon, butter, sour cream, shredded cheese blend, chives, bleu cheese, bbq pork, fried prosciutto, beef gravy, country gravy, chicken gravy, roast corn, fried chicken bites, jalapenos
Add on \$5 Solo \$9

BRUCHETTA

CLASSIC TOMATO • EGGPLANT • PEACH JALAPENO

with assorted cheese; buffalo mozzarella, queso fresco, parmesan regianno, chevre, bourisn, chives, basil, chervil, artisan crackers and crostini
Add on \$2.5 Solo \$4

ASSORTED SPREADS

Baba ganoush, roast red pepper hummus, roasted vegetable and cheese spread, tomato, pita, parmesan, queso fresco, crostini, pretzel bites
Add on \$2.5 Solo \$4

DESSERT BAR

Assorted donut arrangement (color coordinated as close as possible to wedding colors) on various displays with fresh fruit and icings for that added after event sugar fix. Donuts provided from a local bakery provided fresh
Add on \$4 Solo \$7

ASSORTED ICE CREAM AND COOKIES

Your favorite ice cream flavors or colors to match wedding colors, made in house, with assorted toppings and fresh made cookies from a local bakery
Add on \$5 Solo \$9