

POLICIES AND FEES...2 COMPLEMENTS...4

Poerview



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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.





THE BOOKING OF THE ROOM INCLUDES:

ALL NOTED PACKAGE ITEMS IN YOUR SELECTION.

In Additon 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



\$75 PLATED OR \$90 FOR BUFFET OPTION

FRESH BREAD 3 HORS D'OEURVES 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

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

POTATO CROQUETTES with Truffles

BUTTER POACHED POTATOES GF Browned with sage

STARCHES VEGETABLES

BRAISED BELGIAN ENDIVE Caramelized with unrefined sugar

WHITE ASPARAGUS With truffle butter



\$55 PLATED OR \$65 FOR BUFFET OPTION

FRESH BREAD 3 HORS D' OEURVES 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



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





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'OEURVES 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





HALF CHICKEN GF Roasted with seasonings

MEAT LASAGNA With freshly made egg pasta

BEEF TIPS BOURGINON In a red wine beef demi-glace 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



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

CHAMPAGNE TOAST

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 lingdonberry cream, roast pablano with chorizo and queso chihuhua 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

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 chihuaha, 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



Bar Packages
BRONZE BAR PACKAGE
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
Four Vintage Brewing Company beers of your choice (abv of 7% or lower)
Five different house wines
Six different call liquors
<u>Call liquors include:</u> vodka, gin, rum, tequila, whiskey & brandy
<u>Mixers include:</u> 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
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). <u>Mixers include:</u> 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
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
<u>Premium liquors include:</u> 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 <u>Mixers include:</u> 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

(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

BEER TOAST

\$5 per person for a 6 oz. glass

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

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

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