



Banquet Menus

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Delafield Brewhaus, 3832 Hillside Dr. Delafield, WI. 53018

Welcome

Thank you for considering the Delafield Brewhaus for your upcoming event! The Delafield Brewhaus is a state-of-the-art custom designed and built restaurant and micobrewery. We feature in-house brewed craft beers and original menu selections. We can accommodate private events for up to 200 guests in our banquet facility, or up to 80 guests in our mezzanine. We offer a full range of services to make your event successful. Our goal is to provide a day or evening that you and your guests will thoroughly enjoy.

Weddings and Parties

Let Delafield Brewhaus make your special day one that you and your guests will always fondly remember. We specialize in elegant weddings, bridal showers, rehearsal dinners, christenings and anniversary parties. Holding your event at Delafield Brewhaus will assure a successful event, our professional staff will consistently deliver quality services.

Meetings

Delafield Brewhaus is among the top choices for business meetings and conferences in the lake country area. Our location midway between Milwaukee and Madison places us within a comfortable traveling distance for your attendees. Our facility is fully equipped to make your presentation a success. Large screen projectors are multimedia ready. Connect your laptop directly to our audio/video equipment for your PowerPoint presentation. Wireless Internet access is also available. .

Customize

The Following are suggested meal and beverage options. These are guidelines only - our Chef will be happy to work with you to customize your event to meet your specific needs. Please contact us at your convenience to schedule an appointment to review our facility and discuss your event.

We look forward to serving you!
Delafield Brewhaus
Banquet Department
(262) 646-7821 Ext. 103

Things to Consider;

When planning your event, please consider the following items;

Time of arrival for cocktails and appetizers.

If you are having cocktails, will the bar be structured as "Cash" or "Open"?

Will wine or champagne be offered with dinner?

Will you need a champagne toast?

Will dessert be offered?

General seating or place cards?

What's included with your wedding dinner experience:

~ Linen tablecloths and napkins

~Skirted gift, cake and head tables

~China and silverware

~Candle lamp on mirrors to use as centerpieces

~Microphone and podium near head table

~Bar set-ups and bartenders

~Skirted buffet table(s)

~Cake cutting and serving

~Round table seating

~WIFI access

~Audio and Video

Menu and Guest Count Confirmation.

Two weeks prior to your banquet a complete menu including choice of entrees, any specifics relating to your function as well as your estimated number of guests should be turned in, so we may complete your final arrangements.

The final number of guests must also be turned in two weeks prior to your event.

Once we have received final counts, these counts may not be reduced, and will be the minimum number, for which you will be charged.

We reserve the right to change with notification groups to rooms more suitable for their attendance.

Please note;

It is State of Wisconsin Health Department policy that any leftovers after a banquet are not allowed to be taken by the guests.

~Menu Prices Subject to Change Without Notice~

Brewhaus Appetizer Buffet

24 per person

Included with your choices;
*Assorted Wisconsin cheese selections and cracker assortment,
Fresh vegetable tray, asiago dip w/ciabatta crostini,
and your choice of hot hors D'oeuvres.*

Choice of 4

Cocktail Franks
Meatballs; bbq, sweet-sour or Swedish
Mozzarella Wonton Wraps
Bourbon Chicken Bites
Brewhaus Chicken Wings, with sauce choice
(Buffalo, Thai Chili or BBQ)
Ravioli Pockets
Homemade Sea Salt Potato Chips
SW Chicken Rolls with avocado dip

Choice of 2

Cucumber Rounds
Mushroom Tartlets
Reuben rolls
Bruchetta
Crab Rangoon Dip
Pot Stickers
Steak and Gargonzola Flat Bread
Chicken Salad Crostini

*This is a sample menu, we will be happy to help you customize a menu to meet your needs.
The appetizer buffet is based on 1-1/2 hours of service 30 person minimum is required.*

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Chilled Hors d'oeuvres

Fresh Fruit Display
Sliced Seasonal Assortment
50.00 (serves 25)

Assorted Fresh Vegetable Display
with Cucumber spinach Dip
45.00 (serves 25)

Assorted Domestic Cheese
and Sausage Tray 55.00 (serves 25)
With Assorted Crackers
Artisan~ 110.00 (serves 25)

Smoked Salmon Display
Whole smoked salmon served with
bagel chips, shaved red onions, herb cream
cheese, capers and hard boiled eggs
145.00 (serves approx 50)

Caprese Skewer
tomato, fresh basil, mozzarella
balsamic glaze drizzle 65.00 per 25

Salmon Crostini
Smoked salmon slice atop a cucumber dill cream
cheese spread and pickled red onion 57.00 per 25

Chicken Salad Crostini
Craisin walnut chicken salad,
crostini, baby greens 50.00 serves 25

Silver Dollar Sandwiches
You may choose two varieties;
ham, turkey, chicken salad
lettuce, tomato, red onion
45.00 per 25 ~Prime Rib of Beef Add 5.00

Mediterranean Deviled Eggs
24.00 per dozen

Fresh Cucumber Rounds
Blackened shrimp and
guacamole atop a cucumber chip
57.00 per 25

Bruschetta
Marinated tomato, onion, basil, balsalmic,
roasted garlic on a toasted crostini 45.00 per 25

Haus Made Potato Chips
Served with beer cheese dip.
30.00 Serves Approx 25

Tenderloin Canape
Sliced tenderloin, bleu cheese mousse,
scallion and pickled red onion 57.00 serves 25

Fresh Tortilla Chips & Salsa
30.00 serves Approx 25

Lobster Roll
Brioche toast topped with Applewood
bacon, lobster salad. 80.00 per 25

Pretzels or Party Mix
9.50 per pound each

Jumbo Gulf Shrimp Cocktail
with lemon and cocktail sauce
2.50 per pc

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Hot Hors d'oeuvres

Our Famous Asiago Dip
*Accompanied with fresh baked
ciabatta crostini 55.00 (serves 25)*

Meatballs
*Choose BBQ, sweet & sour or Swedish
45.00 per 50*

Mozzarella Wonton Wraps
with marinara 45.00 per 50

Chicken Wings
*Choice of buffalo, thai chili or bbq
50.00 per 50*

Mini Crab Cakes
*Haus made crab cakes with remoulade
60.00 per 25*

Ravioli Pockets
*Fried four cheese ravioli served
with marinara 45.00 per 50*

Reuben Rolls
*The sandwich everyone loves rolled
into a wonton wrapper for easy dipping!
1000 island on side 40.00 per 25*

Pork Pot Stickers
*With a sesame ginger glaze
40.00 per 25*

Cocktail Franks
*In a zesty bbq sauce
25.00 per 100*

Southwest Chicken Rolls
Served with avocado dip 65.00 per 50

Mushroom Artichoke Tartlets
*Garlic, mushroom, artichoke, baked
in a crispy pastry cup 45.00 per 50*

Bourbon Chicken Bites
*Breaded and fried served with
a maple soy glaze. 45.00 per 50*

Bacon Wrapped Scallops
*with garlic lemon butter
60.00 per 25*

Crab Rangoon Dip
with wonton chips 45.00 serves 25

Italian Mushroom
*Mushroom caps stuffed with Italian herbed
cream cheese and sausage with
Haus marinara 50.00 per 25*

Steak and Gorgonzola Flat Bread
*Artichokes, asiago spread, gorgonzola
red onion with a balsamic glaze
45.00 per 25*

Roasted Poppers
*Bacon wrapped jalapenos stuffed with
chicken and cheddar cheese. 45.00 per 25*

Sweet and Savory Tartlet
*Brie and raspberry jam inside
crispy phyllo dough
45.00 per 50*

Tempura Shrimp
*Lightly fried shrimp with a
sweet chili sauce 60.00 per 25*

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Brewmaster Buffet

Minimum of 30 Guests

Two Entrees.....24 Three Entrees.....26

Cod Fillets

*Citrus baked cod filets with
lemon butter*

Chicken Piccata

*Seasoned chicken breast with a
lemon caper sauce*

Herb Roasted Chicken

Haus' seasonings, oven roasted

Garlic and Thyme Rubbed Roast Pork Loin

Served with a Dijon cream sauce

Old Fashioned Baked Ham

Sliced maple soy glazed ham

Roast Turkey

Whole roasted turkey breast with Haus' gravy

Caprese Chicken Pasta

*Grilled chicken, pasta, fresh mozzarella,
cherry tomato, white wine*

Chicken Parmesan

*Hand breaded with Italian bread
crumbs, topped with mozzarella*

Included with the Brewmaster Buffet;

*Choice of one salad, relish tray, two starch accompaniments, one vegetable, rolls and butter,
coffee, tea and milk*

Chefs Choice Buffet

Minimum of 30 Guests

Two Entrees.....28 Three Entrees.....30

Cod Puttanesca

*Baked Icelandic cod with caper
olive, anchovies and tomato*

Seared Salmon

*Pan seared salmon with a
lemon leek sauce*

Chicken Creole

*Airline chicken with peppers, onions, celery
and andouille with a creole cream sauce*

Beef Short Ribs

*Tender ribs of beef in a red wine
tomato sauce*

Slow roasted Asian Pork Loin

*Prepared with a hoison honey
garlic demi glaze*

Chicken Pesto

*Pan seared chicken breast with
a pesto cream sauce*

Prime Rib Of Beef

*Tender, slow roasted, chef carved
Please add 4 per person*

Whole Roasted Beef Tenderloin

*Pepper crusted, chef carved
Please add 4 per person*

Included with the Chefs Choice Buffet;

*Choice of two salads, relish tray, two starch accompaniments, one vegetable, rolls and butter,
coffee, tea and milk*

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Beef Selections

Manhattan Cut New York Strip

*8oz Bleu cheese crusted New York strip steak
with a Chimichurri sauce 36.00*

Beef Short Ribs

*8oz Beef short ribs braised in
red wine and tomato 34.00*

Beef Sirloin

*8oz Seared sirloin steak with
mushroom and garlic demi glaze 32.00*

Angus Beef Tenderloin

*8oz Tenderloin with a bleu cheese
and shallot butter 36.00*

Poultry Selections

Pan Seared Chicken

*Airline chicken pan seared served
with a chasseur sauce 28.00*

Pan Seared Chicken

*Prosciutto wrapped airline chicken
with mushroom bordelaise 28.00*

Stuffed Chicken

*Roasted red pepper stuffed chicken
breast with a pesto cream sauce 28.00*

Chicken Marsala

*Sous vide chicken breast with mushroom
Marsala wine sauce 28.00*

Pork Selections

BBQ Pork Ribs

*Dry rubbed ½ rack slow simmered
in Haus' made bbq sauce 26.00*

Slow Roasted Asian Pork Loin

*Prepared with a hoison honey
garlic demi glaze 26.00*

Tender Roast Loin of Pork

*Herb roasted pork loin with a pomegranate
demi-glaze 26.00*

Dinners Include;

*Fresh Garden Salad, Rolls and Butter, Coffee, Tea and Milk
Your Choice of Starch and Vegetable*

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Seafood Selections

Mediterranean Cod
Baked Icelandic cod with black olive, caper, marinated red pepper 26.00

Roasted Shrimp
Prosciutto wrapped shrimp with roasted red pepper romanesco 32.00

Seared Salmon
Pan seared salmon with a lemon leek sauce 30.00

Vegetarian Selections

Vegetable Strudel
Spinach, mushroom, boursin cheese with tomato cream sauce 22.00

Gourmet Ravioli
*Mushroom stuffed 24.00 or cheese 20.00
Choice of marinara or pesto alfredo.*

Mediterranean Rice Bowl
Wild rice blend with tomato, spinach, fine julienne carrot and broccoli topped with sweet balsamic glaze 20.00

Dinners Included;
Fresh Garden Salad, Rolls and Butter, Coffee, Tea and Milk Choice of Starch and Vegetable



Accompaniments

Salad Accompaniments

Garden salad
(Spring mixed greens, cucumber, tomato, carrot, Haus Dressing)

Caesar salad
(Romaine, parmesan, croutons, Caesar dressing)

Garbanzo Bean Salad
(chick pea, spinach, red pepper, garlic vinaigrette)

Haus' recipe creamy slaw

Cucumber tomato salad

Italian Pasta salad

Orzo Pasta Salad

(Tomatoes, kalamata olives, feta, onion, cucumber, lemon dijon vinaigrette)

Strawberry spinach salad Add \$1

Asian salad Add \$1

Starch Accompaniments

Creamy Polenta with herbed cheese

Roasted red potatoes

Sour Cream and Chive Mashed potatoes

Wild Rice pilaf

Sweet Potato Mash

Red Pepper Orzo

Twice Baked Potato *(Plated Entree's Only)*

Risotto *(Plated Entree's Only)*

Vegetable Accompaniments

Garlic butter roasted carrots

Green beans almondine

Roasted cauliflower

Dijon crusted Brussel sprouts

Roasted asparagus

California blend vegetables

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Dessert Suggestions

Pot De Cream

Seasonal (Chef Choice) mousse cup with whipped cream topping 6.95

Berry Cup

Fresh seasonal berries macerated with sugar and wine topped with vanilla bean whipped cream 6.95

Seasonal Cheesecake

Haus made cheesecake~toppings vary throughout the seasons 7.50

Carrot Cake

Haus made carrot cake with cream cheese frosting and toasted walnuts 6.95

Rumchata Bread Pudding

Haus made with a side of salted caramel custard and creme anglaise 7.95

Schaum Torte

Haus made German meringue topped with strawberries , Le Duc's custard and whipped cream 6.50

Assorted Dessert Trays

A wonderful variety of miniature decadent sweets made small enough so your guests can sample more than one! 8 per person.

Haus made Assorted Bars 4.00 per person

Homemade Assorted Cookie Trays 1.50 per person

Chocolate Strawberries

Made to order in-house with Ambrosia chocolate 1.50 per

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Beverage Suggestions

Barrel Beer

Our beers have won several awards in national and international competitions.
Enjoy one of our year-round Brews;
Sommerzeit Hefe Weizen, Delafield Amber, Dockside Ale, Naga-Wicked Pale Ale
and Pewaukee Porter

~Barrel pricing is available to groups of 100ppl or larger~

Estimated 120, 16oz glasses per 1/2 barrel
1/2 Barrel of Brewhaus Year-round Beer.....325.00

1/4 Barrel of Brewhaus Year-round Beer.....175.00

*Ask for pricing if you have a Seasonal favorite!

Cocktails / Highballs

House Brands.....5.00 - 7.00
Call Brands.....5.50 - 7.50
Cordials and Top Shelf.....5.25 - 12.00

Wine

House wine by the glass 5.75 ~ House wine by the bottle 21
(Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel)

Champagne, price per bottle

Brut.....26
Spumante.....22

~At no time will alcoholic beverages be allowed to be brought in~

~ Host Bar Packages Available ~

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Directions

From Milwaukee

Just 35 minutes from Milwaukee! Take I-94 west and exit on Hwy. 83 in Delafield (Exit 287). At the stop light turn left; heading south. At the third stop light turn left heading east onto (Hillside Drive). We're are about one mile east of hwy 83

From Madison

Take I-94 east and exit on Hwy. 83 in Delafield (Exit 287). Turn right, heading south. Turn left at the second traffic light (Hillside Drive) Go past the theater and Home Depot, we're at the top of the hill on the right.



Room Charges

Room charges range from \$75-\$750

Optional Items

***High definition multimedia system available;
Projection TV, wall mounted large screens, HD projector Blue ray player,
Apple TV, wireless microphone, Direct TV, satellite radio and wireless internet access.
75.00***

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Banquet Rules

Reserving Space

Our banquet room cannot be held beyond one 48-hour courtesy hold without a deposit and signed contract. Courtesy holds are automatically removed without notice upon expiration.

Final Arrangements

Details concerning menu, seating and expected count must be completed 2 Weeks prior to your event.

Invitation Time

We will not be ready to receive your guests until the start time indicated on your banquet contract.

Decorating

There is a minimum \$100 labor fee if we are asked to decorate, which includes centerpieces, party favors and place card set up. All vendors must contact the Banquet Manager for house rules regarding decorating. Refrain from using confetti, glitter, rice, birdseed, etc in the banquet room for safety reasons. A \$250 service charge will be assessed for non-compliance. Attaching anything to the walls, doors or any fixtures is prohibited unless it is cleared in advance with the Banquet Manager.

Taxes

All applicable state and local taxes will be imposed and paid by the client. If client's organization is tax exempt, a certificate reflecting client's exemption must be received no later than five business days before the event. If a tax exempt form is not received, client agrees to pay all taxes associated with the event.

Entertainment

All entertainment should cease by 12:00am in order to vacate the room by 1:00am. If contracting with an outside band or DJ, they must adhere to volume restrictions.

Outside Vendors

Cakes for wedding may be brought in. There is no charge for us to cut and/or serve the cake. Any outside equipment must be removed from the banquet room at the end of the event. Any items left that must be removed by our staff will be charged at the rate of \$40 per man hour for time required to move the items.

Service/Labor

A 20% service charge will automatically be applied to the check. If extra labor is required for the event, the client will be billed accordingly.

Damages

Delafield Brewhaus is not responsible for supervising Client's guests or for Client's guest's behavior. Client shall be liable to Delafield Brewhaus for Client's or Client's guest's negligent acts or willful conduct, and Client agrees to pay for any property damage created thereby. Client agrees Delafield Brewhaus shall not be responsible for damages to or loss of Client or Client's guest's property. Client agrees to indemnify Delafield Brewhaus and hold harmless from any and all liability, loss of damage, including reasonable attorney fees and court costs which it incurs as a result of Client's or Client's guest's negligent acts or willful misconduct or as a result of any damages to or loss of Client's or Client's guest's property.

Banquet Rules

Renter is responsible for any damages to room and equipment. Any damages will become the responsibility of the client, and will be billed accordingly.

We reserve the right to inspect and control all private functions. Any guest who fails to comply with our policies will be asked to leave the premises.

We cannot be held responsible for damage or loss of property brought into or left over prior to, during or following your event. We are not responsible for any loss or damage to automobiles or their contents while parked in our parking lot.

Food & Beverages

All food and beverages must be purchased through the Banquet Manager. No food or beverage of any kind is permitted to be brought into the banquet facility without prior arrangement with the Banquet Manager.

All alcoholic beverages to be served during any event must be dispensed only by our staff. Proper identification is required. We reserve the right to refuse alcohol service to anyone, at our discretion.

Food or beverage carry ins are not permitted unless otherwise arranged with the Banquet Manager. WI.S125.32(6) prohibits anyone from possessing any alcohol beverages on licensed premises, except that which are authorized for sale on the premises.

It is State of Wisconsin Health Department policy that any leftover food after a banquet is not allowed to be taken by the guests. We ask that you be as accurate as possible when giving your final count. Beverages will not be allowed to leave the premises. Exceptions are made for cake brought in by the client.

Cancellations

Advance deposit is non-refundable if cancellation is made 120 days or less prior to the event. No shows without notice of cancellation will result in 100% charge of the party.

Payment

If the deposit is not received by the due date indicated, this Contract is null and void. This deposit shall be non-refundable, unless otherwise agreed to in writing by the Banquet Manager. The entire amount due Delafield Brewhaus (based on the final guaranteed count and cost estimates set forth above) shall be paid Two weeks prior to the date of the function, in the form of cash, cashier's check or credit card unless otherwise agreed to by the Banquet Manager. Client will be responsible for any additional fees client incurs during the event and will be billed accordingly and must be paid at the events conclusion.

Guest Count Guarantees

A final guaranteed count of attending guests must be confirmed no later than two weeks prior to the event date. Once we have received final counts, these counts may not be reduced and will be the minimum number for which you will be charged. In addition to the guest count, we will need all menu selections, entree selections head table counts, layouts and any special requirements for your event two weeks prior.

Miscellaneous

In the event of a breach by Client of this agreement, Client shall pay all costs and expenses, including actual attorneys' fees incurred by Delafield Brewhaus to enforce this agreement against Client. This agreement shall be governed by and construed in accordance with the laws of the State of Wisconsin. This agreement contains the entire understanding and agreement of the parties with respect to the subject matter hereof, and supersedes all prior oral and written agreements.