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**THE
 GREAT
 DANE**
 ...
EVENT MENU
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Friday Weddings	\$350
Saturday Weddings	\$895
Sunday Weddings	\$300

YOUR WEDDING PACKAGE INCLUDES...

- All day use of the Large Banquet Room (8am - midnight)
- Menu & Beer tastings with our event coordinator
- Setup of all tables, chairs & linens.
- Cake Cutting and Service
- Audio Visual Services
- White Table Linens and Black Napkins
- Bartenders and serving staff
- Onsite Coordinator
- Staging for the Head Table (seats 16)
- White skirting with lights
- 5 Cabaret tables
- Banquet Rounds seating 10 guests each

To set up an appointment with our events and wedding coordinator please contact Jeri at jeri.blumenstein@greatdanepub.com or call 715.845.8800

Phone: (715)845-3000
 Banquet Phone: (715)845-8800
 Fax: (715)845-5900

APPETIZER

PLATTER MENU

CHEESE & CRACKERS

An assortment of crackers and cheese.
Small \$45 ♦ Large \$85
Add summer sausage \$20

BRUSCHETTA PLATE

tomatoes, fresh basil, extra virgin olive oil, balsamic vinegar, toasted baguette.
Small= 50 pieces \$45 ♦ Large= 100 \$85

CHIPS, SALSA & GUACAMOLE

Fresh made tortilla chips served with our gazpacho style salsa and home made guacamole, Small \$35 ♦ Large \$60

BAVARIAN PRETZEL TWIST

Baked pretzels served hot with cranberry Wheat and German Pilsner mustards,
Small= 22pc \$55 ♦ Large= 45pc \$85

COCKTAIL MEATBALLS

Meatballs tossed with a toasted garlic tomato sauce and finished with Parmesan cheese, Small= \$65 ♦ Large= \$120

MEDITERRANEAN VEGGIE PLATTER

Hummus, barley and quinoa tabbouleh, cucumbers, red bell pepper, carrots, cherry tomato, Kalamata olives, dried apricots, grapes, tzatziki sauce and grilled pita bread, Small= \$55 ♦ Large= \$100

UNLESS INDICATED OUR SMALL
PLATTERS WILL SERVE ABOUT 15/20
GUEST AND OUR LARGE PLATTERS
SERVE 35/40 GUESTS.

DELI SANDWICH PLATTER

- ♦ Turkey and Avocado- smoked turkey, garlic aioli, avocado, tomato, alfa sprouts, 9-grain bread.
- ♦ Roasted Veggie & Hummus wrap- homemade hummus, spring mix, barley and quinoa tabbouleh, roasted red pepper, roasted zucchini, tzatziki sauce, spinach wrap
- ♦ Ham & Swiss- pit ham, swiss cheese, pilsner mustard, lettuce, tomato, rye bread
- ♦ Chicken Salad- garlic aioli, mixed greens, tomato, sourdough bread,

Small= 20pc \$60 ♦ Large= 40pc \$110

BREWHOUSE SHRIMP COCKTAIL

Shrimp simmered in German Pilsner and served chilled with fresh cocktail sauce and lemons, Small= \$85 ♦ Large= \$145

BUFFALO WINGS

Crisp wings served with our 3-alarm sauce, Stout BBQ, Gorgonzola, carrots and celery sticks, Small= 5lbs \$65 ♦ Large= 10lbs \$120

BONELESS WINGS

Boneless chicken tender chunks, served with our 3-alarm sauce, Stout BBQ, Gorgonzola, carrots and celery, Small= 5lbs \$65 ♦ Large= 10lbs \$120

FRUIT AND GRANOLA TRAY

An assortment of seasonal fresh fruits and homemade granola served with a honey vanilla yogurt sauce.
(Serves 25-30) • One size \$85

Prices and menu items are subject to change without notice. All pricing is subject to a 5.5% meal tax & suggested 20% gratuity charge

PLATED

LUNCH MENU

Please choose up to three entrees to customize your event's limited menu.
Parties of 35 or more are required to preorder.

GRILLED CHEESE

Hook's sharp cheddar cheese, beer onion jam, confit leeks, smoked gouda, served with kettle chips, 10.5 v

TURKEY WRAP

Wrap with turkey, bacon, cheese blend, salsa fresca, romaine, served with a side of ranch, and kettle chips, 12

REITBROCK REUBEN

Hot shaved House-cured pastrami, Swiss cheese, sauerkraut, and Thousand Island dressing, dark rye, served with kettle chips, 11

FORWARD FALAFEL

Hummus, tomato, tzatziki sauce, shaved onions, warm naan bread, served with kettle chips, 10.5 v

LOW COUNTRY BBQ PORK

Slow smoked. Cider vinegar, stout BBQ sauce, Scotch Ale pickle, slaw, sliced white onion, Texas toast, 11

MAYAN CHICKEN WRAP

Guacamole, corn salsa, greens, creamy cilantro dressing, spinach tortilla wrap, served with kettle chips, 10

SHERMAN STREET CHICKEN SALAD

Roasted white meat, Granny Smith apples, dried cranberries, walnut, Gorgonzola, mixed greens, tomato, honey citrus, 11

NEW LONDON BRIDGE FISH FRY

Haddock, pilsner batter, homemade tartar, malt vinegar, slaw, lemon, fries, 2 piece, 11

WISCONSIN STYLE CHEDDAR MAC

Capatavi noodles, cheddar, Pilsner, sourdough crumbs. Pretzel stick, 11.5 v

PUB BURGER

7 oz. fresh beef broiled to medium, topped with sharp cheddar cheese, lettuce, tomato, pickles, onions, served with kettle chips, 10
*substitute with black bean burger

APPLEWOOD BACON BURGER

7 oz. fresh beef broiled to medium temperature with bacon, sharp cheddar cheese, lettuce, tomato, pickles, onions, served with kettle chips, 11.5

CAESAR WRAP

Warm grilled chicken, romaine, parmesan, Caesar dressing, vegetable tortilla wrap, served with kettle chips, 10

ADD A SALAD COURSE

Enhance your parties experience with our house salad. Fresh mixed greens, tomatoes, cucumbers, carrots, radish, and red onions. • \$3 per person

DRESSING (CHOOSE 2)

Gorgonzola, Balsamic
Vinaigrette, Ranch, French

BEVERAGE SERVICE

Milk
Iced tea
Coffee
\$2.25 per guest

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PLATED

DINNER MENU

Please choose up to three entrees to customize your event's limited menu. Parties of 35 or more are required to preorder

GRILLED CHICKEN CAESAR

Fresh grilled chicken breast served over romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese, 12.5

MEATLOAF

Garlic mashed potato, caramelized onion-stout gravy, braised spinach, roasted tomato salsa, 13

WISCONSIN STYLE CHEDDAR MAC

Capatavi noodles, cheddar, Pilsner, sourdough crumbs. Pretzel stick, 11.5 v
Buffalo Chicken Style -3-alarm chicken, gorgonzola, tomato, scallions, +3.25

GRILLED FRESH SALMON *

Mustard-beer glaze, Brussels sprouts, roasted shiitake mushrooms, bacon, curried carrot puree, lemon herb vinaigrette, 16

BAKED COD

A ten-ounce Atlantic Cod fillet baked with a lemon herb crust and served with cilantro rice, market vegetables, lemon, and a side of drawn butter. 14.5 (Available for preorder only)

CHICKEN CORDON BLEU

Fresh baked chicken breast with Bavarian ham and smoked Gouda cheese topped with our fresh lagered mushroom gravy. Served with market fresh vegetables and garlic mashed potatoes, 15 (Available for preorder only)

HERB ROASTED PORKLOIN

Whole pork loin roasted with fresh herbs, garlic and Dijon, served with pan gravy, mashed potatoes, green beans, 16

RUSTIC RIBEYE

A fourteen-ounce hand-cut U.S.D.A. ribeye char-grilled to medium, basted with garlic butter, served with a side of au jus, mashed potatoes and green beans, 24

HIGH POINT HARVEST BOWL

Brown rice, red quinoa, broccoli, sweet potato, roasted beets, spiced cashews, edamame, dried apricot, sesame crusted tofu, orange ginger dressing, aged balsamic, 13v

SHRIMP SCAMPI

Nine jumbo shrimp baked in an herb butter crust and served with market vegetables and penne alfredo, 16

CRISP FRIED LAKE PERCH

Lake perch fillets cooked with beer batter and Japanese bread crumbs. Served with pub fries, Kohl slaw, tartar sauce, and a fresh lemon wedge, 15.5

SOUTHWEST PESTO AND CHICKEN RIGATONI

Blackened chicken medallions, rigatoni pasta, scallions, baby spinach, corn and black bean salsa tossed in a creamy basil-roasted poblano pesto and served with parmesan cheese, 14

ALE STREET CHICKEN

Grilled chicken basted with herbed-dijon mustard, finished with a brown ale mushroom butter sauce. Served with garlic mashed potatoes and fresh market vegetables, 16



BEVERAGE SERVICE

Your choice of milk, ice tea and coffee
\$2.25 per person

BREAD SERVICE

Assorted rolls and breads available
.50 per person

ADD A SALAD COURSE

Enhance your parties experience with our house salad. Fresh mixed greens, tomatoes, cucumbers, carrots, radish, and red onions.
\$3 per person

DRESSING (CHOOSE 2)

Gorgonzola, Balsamic Vinaigrette, Ranch, French

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SPECIALTY

BUFFET MENU

CONTINENTAL BREAKFAST

\$10/Person ♦ 10 Person Minimum

Available Monday-Thursday 7:30am-4pm

INCLUDES:

- Kringle
- Assorted Muffins
- Fruit, Granola, and Yogurt

BEVERAGES

- Coffee ♦ Orange Juice ♦ Tea



DELI HALF-SANDWICH

\$16/person ♦ 15 person minimum

SOUP

- ♦ Tomato Mushroom Bisque

SALAD: CHOOSE ONE (1)

- Classic Caesar Salad
- Fresh Garden Salad

SANDWICH TYPE: CHOOSE THREE (3)

- Roast Beef & Cheddar on Brioche
- Turkey & Pepper jack Hoagie
- Ham & Swiss on Rye
- Chicken Salad 9-Grain
- Roasted Veggie & Hummus Wrap

SIDES: CHOOSE ONE (1)

- Creamy Kohl Slaw
- Homemade Kettle Chips

ITALIAN CAFÉ BUFFET

\$16.00/Person ♦ Minimum of 30 People

ENTREES

- ♦ Meatballs Marinara
- ♦ Rigatini Pesto Primavera
- ♦ Chicken Florentine Penne Alfredo
- ♦ Classic Meat Lasagna
- ♦ Steamed Vegetables
- ♦ Garlic Rolls served at table

SOUP

- ♦ Tomato Mushroom Bisque

SALAD

- ♦ Classic Caesar Salad



TAILGATE BUFFET

\$16/Person ♦ 15 Person Minimum

ENTREES

- ♦ Brats
- ♦ Burgers
- ♦ Assorted Cheeses
- ♦ Baked Beans
- ♦ Seasonal Fruit
- ♦ Kettle Chips
- ♦ Kohl Slaw
- ♦ Buns and Rolls

BEVERAGE OPTIONS

All buffet selections include your choice of iced tea, milk, and coffee.

Prices and menu items are subject to change without notice. All pricing is subject to a 5.5% meal tax & suggested 20% gratuity charge

DINNER BUFFET MENU

Price per person \$22.00 Minimum of 30 guests. | Dinner Buffet venue includes your choice of 2 entrees, 3 side dishes, and one salad type served with fresh rolls. Beverages Included: Fresh Brewed Regular/Decaffeinated Coffee, Iced Tea, and 2% milk.
Additional Entree: \$6.00 | Additional Salad: \$2.75 | Additional Side: \$2.75

ENTREES



CHICKEN CORDON BLEU

Chicken breasts, Bavarian ham, smoked Gouda, Swiss cheese, Red lager mushroom gravy.

GARLIC ROASTED CHICKEN

Roasted bone-in chicken basted with a garlic butter.

COUNTRY STYLE BONELESS BBQ RIBS

Fall of the bone- Boneless Country Style, slowly braised in a flavorful broth of our hand crafted beer, finished with barbecue sauce.

BEEF TIPS STROGANOFF

Tender seasoned beef tips simmered in our Emerald Isle Stout and finished with sour cream then served with egg noodles.

BLACKENED TILAPIA ALEXANDER

Tilapia fillets blackened with our Cajun spice blend and served with shrimp in a Mornay sauce.

BAKED COD

Cod fillets baked with a lemon herb crust.

ROASTED TURKEY BREAST

Slow cooked turkey breast slices served with gravy.

FRIED CHICKEN

Great tasting fried chicken with a Southern taste and style. Equal parts of thighs, wings, drumsticks and breasts.

VEGETABLE PESTO PRIMAVERA

Capatavi, creamy pesto, a seasonal medley of fresh vegetables.

WISCONSIN STYLE CHEDDAR MAC

Capatavi noodles, cheddar, Pilsner, sourdough crumbs.

SIDES



KOHL SLAW

KETTLE CHIPS

GARLIC MASHED POTATOES

PARSLEY BUTTERED BABY BAKERS

MARKET VEGETABLES

MARDI GRAS RICE

CILANTRO LIME RICE

ALMOND FRAGRANCED COUS COUS

BUTTERED EGG NOODLES

GREEN BEAN ALMONDINE

SUNSHINE VEGETABLE BLEND

SALAD



CLASSIC CAESAR

Romaine, creamy Caesar, pretzel croutons, parmesan crisps, anchovy.

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, carrots, radish, red onions and croutons,

Dressings (Choose 2)

Gorgonzola, Balsamic Vinaigrette, Ranch, French

PRIME TIME

Minimum of 30 guests. Price per person \$26.00
Sliced Prime Rib served with a brandied mushroom sauce.

(1) additional entree, three 3 side dishes, and one (1) salad type served with fresh rolls.
Beverages Included: Fresh Brewed Regular/Decaffeinated Coffee, Iced Tea, and milk.



CHOOSE ONE ADDITIONAL ENTREE



CHOOSE THREE SIDES



CHOOSE ONE SALAD

ENHANCEMENTS

DESSERT PLATTERS

CHOCOLATE CHIP COOKIES	(12 /dozen)	\$15.00
BLACK & TAN BROWNIE PLATTER	(30/60 pieces)	\$45.00 \$80.00
LEMON BARS	(30/60 pieces)	\$45.00 \$80.00
MACADAMIA NUT & WHITE CHOCOLATE COOKIES	(30/60 pieces)	\$45.00 \$80.00
CHOCOLATE TOFFEE BARS	(25/50 pieces)	\$42.00 \$75.00
CHEESE CAKE SERVED WITH A MIXED BERRY SAUCE	(16/32 slices)	\$55.00 \$100.00

BREAKFAST DESSERT OPTIONS

FRENCH CRULLER DONUTS	(24/48 pieces)	\$25.00 \$40.00
ASSORTED DANISHS	(24 pieces)	\$30.00
ASSORTED MUFFINS	(one dozen)	\$18.00

BEVERAGES

SODA	\$1.50 glass	\$1.75 can
COFFEE	\$2.50 glass	\$9.00 carafe
ICED TEA	\$2.50 glass	
JUICE (ORANGE/APPLE/CRANBERRY)	\$2.50 glass	\$10.00 pitcher
HOUSE WINE & CHAMPAGNE	\$6.00 glass	\$26.00 bottle
RAIL DRINKS*	\$4.50	
CALL DRINKS*	\$6.00	
TOP SHELF*	\$6.50+	
GREAT DANE CRAFTED BEER	\$4.50 pint	
HALF BARREL DANE BEER	\$325.00 (124 pints)	

* Specialty cocktails subject to upcharges. i.e. Old Fashioneds, Martinis...

CARVING STATIONS

\$50 PER STATION INCLUDES ATTENDANT		
SLOW-ROASTED PRIME RIB	(serves 25)	\$225
HONEY BAKED HAM	(serves 50)	\$165
ROASTED TURKEY	(serves 50)	\$165

SNACKS

Popcorn Machine*	\$7.50 package
Pretzel Minis	\$6.00 Pound
Chex Mix	\$8.00 Pound
Honey Roasted Peanuts	\$13.00 Pound

*\$10.00 usage fee applies

VARIETY GREAT DANE HALF BARREL | 124 PINTS

They say that variety is the spice of life, but for your beer-drinking guests, this platitude takes physical form in the varietal half barrel. One hundred and twenty four pints (the equivalent of a half barrel), allows your guests to choose a beer of their preference rather than being limited to a single style of beer. One Hundred and Twenty Four Pints | \$325



POLICIES & PROCEDURES

CATERING SERVICES

Provided by the Great Dane Pub. Outside caterers cannot be brought in.

CONTRACTS

We will create and send you a contract outlining all of the details for your event. The contract must be returned as soon as possible along with the deposit information. If any changes need to be made to the contract, the contract will be re-written by a representative of the Great Dane. Any changes made by the guest will null and void the contract.

DEPOSITS

A \$25.00 to \$895.00 non-refundable deposit is required as soon as possible to guarantee the space reserved. The deposit is based on the room rental fee. Room rental fees vary and are based on event timing and booking date. We accept cash, check or credit card for all deposits.

FOOD & BEVERAGE MINIMUM

All food and beverages included on the tab along with tax apply toward the minimum spending guarantee that is stated on the contract. If the spending guarantee is not met, the difference will be added to the final bill. The room rental fee (if noted on the contract) and gratuity is NOT included in the spending guarantee. Cash bar items are counted and included with the total food and beverage minimum spending guarantee. All pricing is subject to change. All food and beverage is subject to 5.5% Wisconsin sales tax.

GRATUITY

The Great Dane no longer adds automatic gratuity to any size party. For contracted events you will be asked to determine your intended amount of gratuity for the servers. This amount may be adjusted at host's discretion at the conclusion of your event. We suggest a 20% gratuity for large parties. Gratuity does not count toward food and beverage minimums.

CANCELLATION

A written cancellation must be delivered at least twenty-one (21) business days prior to the date of your reservation unless stated otherwise in your contract. If a written notice is not received, the deposit will be forfeited and/or charged to your credit card on file.

DECORATING

The Great Dane Pub does not allow any decorations to be attached (like tape or tacks) to the walls of any area of the establishment. A representative of your party will need to decorate at a time that is set up with the Great Dane Pub. All decorations must be pre-approved and must be taken down at the end of your event. Please no confetti.

MENU OPTIONS

FULL MENU

Available for parties of 20 or less.

Our full pub/restaurant menu will be available. If desired a four-item limited pub menu can be created for your group.

LIMITED MENU

Available for parties of 35 or less

Three item limited menu from the Banquet Menu, Large Plated Lunch, or Dinner menu). You choose three items you'd like to offer, and we will create a menu for your guests to choose from the day of the event.

PRE-ORDERED MENU

Available for all parties but required for parties over 35

You choose three items from one menu and ask your guests, in advance, which item they would like to eat the day of the event. The Host is responsible for providing escort cards corresponding with their entree selection for each guest. The Great Dane will provide a table to display the escort cards near the entrance of the private room.

BUFFETS

Your buffet selection will be due ten days prior to your event date. Final billing will be for the number of meals guaranteed or the number of meals served, whichever is greater.

APPETIZER PLATTERS

Platter orders require a five day advance order from the platter menu, and a credit card to keep on file. We do offer small and large options for most of the platters. Most large platters serve 30- 40 guests and small platters serve 20. Canceled orders must be received in writing at least 48 hours in advance. Due to standard health practices, left over food may not be removed from the Great Dane.

SALAD/SOUP OPTIONS

We offer a soup course or a garden salad course for an additional \$3 each. Salad dressings may be selected from our banquet menu and are served family style. Soup may be selected from our banquet menu and is served with crackers on the table. Please choose either course to be served to all your guests.

DESSERT

We offer desserts from our platter menu, or as pre-ordered individual quantities. If you wish to bring in a cake from a licensed baker or vendor we do have a cake cutting & service fee of \$1 per guest. Cakes will be cut and served to you and all serving utensils are provided. For cupcakes there will be only be one \$10 cake charge and we will provide a dessert table for your cupcakes to be on display for your guests to serve themselves.

BAR OPTIONS

OPEN/HOSTED BAR

All beer, wine and liquor goes on to the tab paid in full at the end of the event.

LIMITED BAR

You provide a specific dollar amount not to be exceeded containing the combination of choices of specific beer, wine, liquor or non-alcoholic beverages.

DRINK TICKETS

We provide raffle style tickets for your guests for your choice of beer, wine, liquor or non-alcoholic beverages.

CASH BAR

The guests pay for drinks as they order

ROOM RATES & MINIMUMS

SMALL BANQUET	Done By 3pm	Min/Day	Evenings	Min/Evening
Monday-Thursday	\$25.00	\$300.00	\$50.00	\$350.00
Friday	\$25.00	\$400.00	\$75.00	\$500.00
Saturday	\$75.00	\$500.00	\$100.00	\$700.00
Sunday	\$25.00	\$300.00	\$25.00	\$300.00
LARGE BANQUET	Done By 3pm	Min/Day	Evenings	Min/Evening
Monday-Wednesday	\$50.00	\$400.00	\$75.00	\$500.00
Thursday	\$75.00	\$400.00	\$100.00	\$800.00
Friday (non-weddings)	\$100.00	\$500.00	\$200.00	\$1,000.00
Saturday (non-weddings)	\$100.00	\$800.00	\$300.00	\$3,000.00
Sunday	\$50.00	\$400.00	\$50.00	\$400.00
LARGE BANQUET WEDDINGS	Friday: \$350 / \$3,000		Saturday: \$895 / \$3,000	

We thank you for your interest in the Great Dane Pub & Brewing Co. If you have any questions or would like to speak to our Large Party Coordinator Jeri Blumenstein@greatdanepub.com, please call the Banquet Office at (715) 845-8800 or email her directly at jeri.blumenstein@greatdanepub.com