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 Melanie at melanie.lukens@greatdanepub.com or call 715.845.8800

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

Friday Weddings $350
Saturday Weddings $895
Sunday Weddings $300
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

Deli Sandwich Platter
◆ Turkey and Avocado-smoked turkey, garlic aioli, avocado, tomato, alfalfa 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.
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

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 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 filet 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

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

## 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

## 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

## 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.

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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

<table>
<thead>
<tr>
<th>Item Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Cordon Bleu</strong></td>
<td>Chicken breasts, Bavarian ham, smoked Gouda, Swiss cheese, Red lager mushroom gravy.</td>
</tr>
<tr>
<td><strong>Garlic Roasted Chicken</strong></td>
<td>Roasted bone-in chicken basted with a garlic butter.</td>
</tr>
<tr>
<td><strong>Country Style Boneless BBQ Ribs</strong></td>
<td>Fall of the bone- Boneless Country Style, slowly braised in a flavorful broth of our hand crafted beer, finished with barbecue sauce.</td>
</tr>
<tr>
<td><strong>Beef Tips Stroganoff</strong></td>
<td>Tender seasoned beef tips simmered in our Emerald Isle Stout and finished with sour cream then served with egg noodles.</td>
</tr>
<tr>
<td><strong>Blackened Tilapia Alexander</strong></td>
<td>Tilapia fillets blackened with our Cajun spice blend and served with shrimp in a Mornay sauce.</td>
</tr>
<tr>
<td><strong>Baked Cod</strong></td>
<td>Cod fillets baked with a lemon herb crust.</td>
</tr>
<tr>
<td><strong>Roasted Turkey Breast</strong></td>
<td>Slow cooked turkey breast slices served with gravy.</td>
</tr>
<tr>
<td><strong>Fried Chicken</strong></td>
<td>Great tasting fried chicken with a Southern taste and style. Equal parts of thighs, wings, drumsticks and breasts.</td>
</tr>
<tr>
<td><strong>Vegetable Pesto Primavera</strong></td>
<td>Capatavi, creamy pesto, a seasonal medley of fresh vegetables.</td>
</tr>
<tr>
<td><strong>Wisconsin Style Cheddar Mac</strong></td>
<td>Capatavi noodles, cheddar, Pilsner, sourdough crumbs.</td>
</tr>
</tbody>
</table>

### Sides

<table>
<thead>
<tr>
<th>Item Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Kohl Slaw</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Kettle Chips</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Garlic Mashed Potatoes</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Parsley Buttered Baby Bakers</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Market Vegetables</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Mardi Gras Rice</strong></td>
<td></td>
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<tr>
<td><strong>Cilantro Lime Rice</strong></td>
<td></td>
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<tr>
<td><strong>Almond Fragranced Cous Cous</strong></td>
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<tr>
<td><strong>Buttered Egg Noodles</strong></td>
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<tr>
<td><strong>Green Bean Almondine</strong></td>
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<tr>
<td><strong>Sunshine Vegetable Blend</strong></td>
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</tbody>
</table>

### Salad

<table>
<thead>
<tr>
<th>Item Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Classic Caesar</strong></td>
<td>Romaine, creamy Caesar, pretzel croutons, parmesan crisps, anchovy.</td>
</tr>
<tr>
<td><strong>Garden Salad</strong></td>
<td>Mixed greens, tomatoes, cucumbers, carrots, radish, red onions and croutons, Dressings (Choose 2) Gorgonzola, Balsamic Vinaigrette, Ranch, French</td>
</tr>
</tbody>
</table>

### 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.
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
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 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

<table>
<thead>
<tr>
<th>SMALL BANQUET</th>
<th>Done By 3pm</th>
<th>Min/Day</th>
<th>Evenings</th>
<th>Min/Evening</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday-Thursday</td>
<td>$25.00</td>
<td>$300.00</td>
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<td>Friday</td>
<td>$25.00</td>
<td>$400.00</td>
<td>$75.00</td>
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<tr>
<td>Saturday</td>
<td>$75.00</td>
<td>$500.00</td>
<td>$100.00</td>
<td>$700.00</td>
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<tr>
<td>Sunday</td>
<td>$25.00</td>
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<td>$300.00</td>
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<table>
<thead>
<tr>
<th>LARGE BANQUET</th>
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<tr>
<td>Thursday</td>
<td>$75.00</td>
<td>$400.00</td>
<td>$100.00</td>
<td>$800.00</td>
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<tr>
<td>Friday (non-weddings)</td>
<td>$100.00</td>
<td>$500.00</td>
<td>$200.00</td>
<td>$1,000.00</td>
</tr>
<tr>
<td>Saturday (non-weddings)</td>
<td>$100.00</td>
<td>$800.00</td>
<td>$300.00</td>
<td>$3,000.00</td>
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<tr>
<td>Sunday</td>
<td>$50.00</td>
<td>$400.00</td>
<td>$50.00</td>
<td>$400.00</td>
</tr>
</tbody>
</table>

| 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 please call the Banquet Office at (715) 845-8800 or email her directly at melanie.lukens@greatdanepub.com