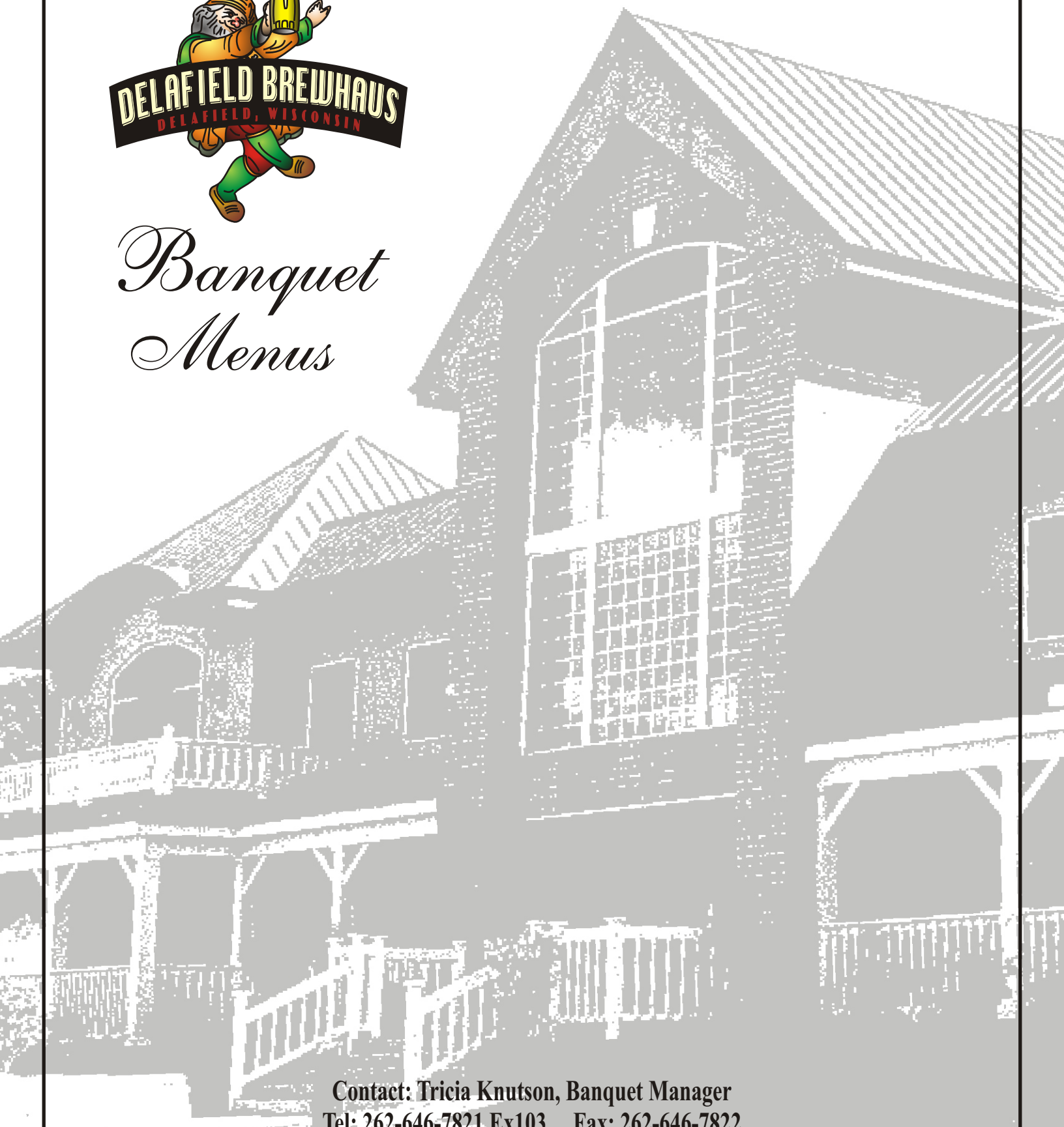




# *Banquet Menus*



Contact: Tricia Knutson, Banquet Manager  
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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 - we 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

# *Brewhaus Appetizer Buffet*

*19.95 per person*

## **Included with your choices;**

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

## *Choice of 4*

*Cocktail franks  
Meatballs; BBQ, sweet-sour or Swedish  
Loaded potato skins  
Vegetable eggrolls  
Amber battered mushrooms  
Mesquite chicken quesadillas rolls  
Brewhaus chicken wings, with sauce choice  
(Buffalo, Jamaican or BBQ)  
Wisconsin bratwurst bites  
Homemade sea salt potato chips*

## *Choice of 2*

*Papaya mango shrimp toasts  
Antipasto skewers  
Italian stuffed mushrooms  
Appetizer pizza bites  
Mini reubens  
Mini chicken cordon bleu  
Prosciuto palmiers  
Waterchestnuts wrapped in bacon  
Stuffed cherry tomatoes  
Teriyaki chicken skewers*

*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.*

**Please note;**

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*~Menu Prices Subject to Change Without Notice~*

# *Chilled Hors d'oeuvres*

**Fresh Fruit Display**  
*Sliced Seasonal Assortment*  
50.00 (serves 25)

**Assorted Cheese and Sausage Tray**  
55.00 (serves 25)

**Antipasto Skewer**  
*Italian antipasto skewers made with artichoke hearts, mozzarella cheese, black olives, sun dried tomatoes, and marinated in Italian herbs and spices*  
65.00 per 25

**Salami Cornucopias**  
*Thin sliced salami rolled with seasoned cream cheese*  
27.00 per 25

**Cali' Wrap Wheels**  
*Flour tortilla rolled with oven roasted turkey, lettuce, tomato, onion and our Haus' recipe avocado spread. Picked and sliced in wheels*  
35.00 per 25

**Layered Taco Dip & Tortilla Chips**  
*Lettuce, tomato, black, olives, cheese & onions*  
40.00 (serves 25)

**Homemade Potato Chips**  
*Served with French onion dip*  
25.00 Serves Approx 30

**Fresh Tortilla Chips & Salsa**  
30.00 serves Approx 30

**Deviled Eggs**  
11.00 per Dz

**Cucumber Sandwiches**  
10.00 per Dz  
*Add Prosciutto & Melon*  
13.00 per Dz

**Assorted Fresh Vegetable Display**  
45.00 (serves 25)

**Smoked Salmon Display**  
*Whole smoked salmon served with cocktail rye, shaved red onions, seasoned cream cheese and capers*  
145.00 (serves approx 50)

**Silver Dollar Sandwiches**  
*You may choose two varieties; ham, turkey, chicken salad or sliced roast beef*  
42.00 per 25

**Mini Fruit Brochettes**  
*Fresh seasonal fruit skewers*  
37.00 per 25

**Jumbo Gulf Shrimp Cocktail**  
50.00 per 25

**Petite Puffs**  
*Filled with pecan chicken salad or seafood salad*  
25.00 per 25

**Gourmet Spreads**  
*Please choose one; Spinach dip, or seafood spread made with a tasty blend of crabmeat, shrimp, fresh herbs and cream cheese*  
*Served with cracker Assortment*  
35.00 (serves 25)

**Petite Croissant Sandwiches**  
*You may choose two varieties; ham, turkey, chicken salad or sliced roast Beef*  
45.00 per 25

**Pretzels or Party Mix**  
9.50 per pound each

**Stuffed Cherry Tomatoes**  
*Choose either tuna, vegetable or chicken salad* 10.00 per Dz

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# *Hot Hors d'oeuvres*

**Our Famous Asiago Dip**  
*Accompanied with fresh baked  
ciabatta bread 50.00 (serves 25)*

**Garlic Cheese French Bread  
with Marinara**  
*35.00 (serves 25)*

**The Delafield Brewhaus  
Famous Ribs & Sauce**  
*40.00 per 25*

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

**Cocktail Franks**  
*Served in a light BBQ sauce  
26.00 (serves 100)*

**Mini Reuben**  
*The sandwich everyone loves  
is served open faced & miniature!  
40.00 per 25*

**Bruschetta with Fresh Tomato & Basil**  
*Grilled slices of french baguette topped  
with a seasoned mixture of fresh tomato  
garlic, basil, and olive oil  
30.00 (serves 25)*

**Gurke Spears**  
*Hometown garlic pickle spears  
beer battered and fried until golden.  
Served with horseradish sauce.  
20.00 per 25*

**Mini Chicken Cordon Bleu**  
*The classic made bite size  
33.00 per 25*

**Prosciutto Palmiers**  
*Puff pastry filled with prosciutto  
Brewhaus tri-mustard & Swiss cheese  
then oven baked  
45.00 per 25*

**Thai Chicken Skewers**  
*Served with peanut sauce  
45.00 per 25*

**Grilled Teriyaki Beef Skewers**  
*Marinated beef skewered with  
green peppers and onions.  
60.00 per 25*

**Crab & Cheddar Melts**  
*Served on toasted rye  
40.00 per 25*

**Chicken Tenders**  
*Breaded then fried golden  
choice of sauce  
(Honey mustard, BBQ or ranch)  
37.00 per 25*

**Sliced Wisconsin Bratwurst**  
*Simmered with Delafield Amber,  
brown sugar & onions  
30.00 serves 25*

**White Cheddar Cheese Curds**  
*Lightly fried, served with  
our house marinara  
38.00 per 50*

**Appetizer Pizza Bites**  
*(You may choose two)  
Made on Italian flatbread,  
Pepperoni, BBQ chicken, margarita or  
Sausage and mushroom  
35.00 per 24*

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# *Hot Hors d'oeuvres*

## **Chicken Wings**

*Choice of buffalo, Jamaican jerk or BBQ  
50.00 per 50*

## **Crab Rangoon**

*With a sweet sour dipping sauce  
60.00 per 25*

## **Amber Battered Mushrooms**

*Large fresh mushrooms beer battered,  
then fried until golden.  
25.00 (serves 25)*

## **Papaya Mango Shrimp Toasts**

*Served on toasted baguette slices squares  
42.00 per 25*

## **Maryland Crab Bites**

*Our Haus' recipe made with real crab!  
Served with rosemary orange sauce  
55.00 per 25*

## **Haus' Made Mozzarella Wraps**

*Creamy Mozzarella tucked inside fresh Won Ton skins  
and fried until golden.  
Served with marinara sauce  
37.50 per 25*

## **Bavarian Style Pub Pretzels**

*Made Locally at the Milwaukee Pretzel Co.  
Cut into bite size pieces and served  
with our Haus' recipe dipping sauce.  
45.00 (Serves 25)*

## **Golden Breaded Onions**

*Sweet onions ,thick sliced  
then fried until golden  
25.00 (Serves 25)*

## **Seafood Stuffed Mushrooms**

*Filled with crabmeat ragout stuffing  
42.00 per 25*

## **Italian Stuffed Mushrooms**

*Filled with sausage and mozzarella  
presented on marinara sauce  
42.00 per 25*

## **Waterchestnuts**

*Wrapped in bacon  
37.00 per 25*

## **Mesquite Chicken Quesadillas**

*Served with garden style salsa  
40.00 per 25*

## **Chinese Vegetable Egg Rolls**

*Served with teriyaki dipping sauce  
40.00 per 25*

## **Panko Coated Salmon Cakes**

*Served with a tangy remoulade  
42.00 per 25*

## **Loaded Potato Skins**

*Topped with cheddar cheese, bacon bits,  
and green onions  
Sour cream served on the side  
35.00 per 25*

## **Crispy Phyllo Twists**

*Fresh Asparagus and Asiago cheese  
wrapped in phyllo dough  
then baked  
50.00 per 25*

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## *Beef Selections*

### **14oz Roast Prime Rib Aujus**

*Slow roasted to perfection*

**27.95**

### **8oz Filet Mignon Champignon**

*(With Button Mushrooms)*

**29.95**

### **Broiled New York Strip**

*Presented with a zesty hunters sauce*

**27.95**

### **Portabella Tenderloin Bearnaise**

*Tenderloin medallions with a portabella bearnaise sauce*

**29.95**

### **Char Grilled Beef Ribeye**

*Our 14oz ribeye topped with sauteed portobella mushrooms and melted bleu cheese*

**27.95**

## *Poultry Selections*

### **Chicken En Croute**

*Sliced marinated chicken breast, fresh asparagus and baby swiss, baked in pastry phyllo dough served with a delicate cream mornay*

**22.95**

### **Chicken Cordon Bleu**

*A twist to this classic dish*

*Presented in layers of delicious ham, chicken and cheese. Topped with a delicate grain mustard mornay sauce*

**21.95**

### **Pecan Crusted Chicken Filet**

*Lightly dusted breast of chicken accented with lemon herb butter cream sauce*

**21.95**

### **Chicken Provencal**

*Pan roasted with olive oil, garlic, roasted tomato, onion and white wine reduction*

**21.95**

### **Chicken Wellington**

*Baked in puff pastry with ham and a mushroom duxelle and swiss cheese ~With a champagne cream sauce*

**22.95**

### **Chicken Oscar**

*8oz marinated chicken breast topped with fresh asparagus, a Haus' recipe crab cake and sauce hollandaise*

**24.95**

### **Asiago Stuffed Airline Chicken**

*Marinated whole chicken breast filled with asiago cheese sauce and baked until golden.*

*Served with a hearty hunters sauce*

**22.95**

### **Haus' Roasted Duck**

*Marinated ½ Duck, oven baked until golden and juicy, presented with a citrus cran-apple sauce*

**24.95**

### **Dinners Included;**

*Fresh Garden Salad, Your Choice of Vegetable, Your Choice of Potato. Pasta or Rice Rolls and Butter, Coffee, Tea and Milk*

*~Menu Prices Subject to Change Without Notice~*

## *Seafood Selections*

### **Shrimp Scampi**

*Served with fettuccini primavera*  
22.95

### **Pan Fried Walleye**

*Topped with sauce beurre blanc*  
21.95

### **Grilled Salmon**

*Topped with a rich garlic butter sauce  
or sauce diane*  
22.95

### **Mahi Mahi**

*Brushed with lemon and served  
with mango salsa*  
23.95

## *Pork Selections*

### **Roasted Stuffed Pork Loin**

*Italian sausage and Asiago stuffing  
with a natural pan sauce*  
21.95

### **Bacon Wrapped Filet of Pork**

*Peppered bacon wrapped around a  
tender filet of pork,  
Served with a hearty hunters sauce*  
21.95

### **Pork Tenderloin Medallions**

*Two marinated pork filets, char grilled,  
then roasted until tender,  
served with a sauce of pearl onions,  
dijon and port wine*  
20.95

### **Stuffed Pork Chop**

*With apple and sage stuffing*  
20.95

## *Chefs Specialty Combo's*

### **Tenderloin & Dover Sole**

*Tournedos of tenderloin with sauce choron teamed with roulade of Dover sole  
with shrimp and a Scallop and saffron mousse  
A pistachio buerre blanc is the Chef's choice with this entree combination*  
29.95

### **Steak & Shrimp**

*Grilled tenderloin steak Diane served with a shallot  
brandy reduction, teamed with sizzling hot shrimp scampi*  
31.95

### **Chicken & Shrimp**

*Chicken Kiev served with coconut crusted shrimp*  
28.95

### **Prime Rib & Scallops**

*Sliced prime rib aujus and broiled scallops in a lemon caper sauce*  
31.95

### **Filet & Teryaki Salmon**

*Grilled Filet of Sirloin with Teryaki Glazed Salmon Filet*  
31.95

### **Dinners Included;**

*Fresh Garden Salad, Your Choice of Vegetable, Your Choice of Potato. Pasta or Rice  
Rolls and Butter, Coffee, Tea and Milk*

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# Brewmaster Buffet

Minimum of 30 Guests

Two Entrees.....21.00 Three Entrees.....23.00

## Entree Choices

### Old Fashioned Baked Ham

*Chef carved Honey glazed Ham*

### Olive Oil and Herb Seasoned Chicken

*Oven roasted until golden*

### Roast Turkey

*Served with traditional bread stuffing*

### Broiled Cod Fillets

*Served in dill butter sauce*

### Classic Beef Stroganoff

*Braised sirloin tips with egg noodles*

### Slow Simmered BBQ Ribs

*Haus' recipe sauce*

### Marinated Grilled Chicken

*with mushroom cream sauce*

### Garlic and Thyme Rubbed Roast Pork Loin

*Served with pan gravy*

**Included with the Brewmaster Buffet;**

*Relish tray, a choice of two salad accompaniments, a starch accompaniment,  
and a vegetable accompaniment rolls and butter  
coffee, tea and milk*

# Italian Buffet

Minimum of 30 Guests

Two Entree.....21.00 Three Entrees.....23.00

## Entree Choices

### Chicken Cavatappi

*With alfredo or red pepper cream sauce*

### Eggplant Parmesan

*Lightly breaded in seasoned crumbs*

### Chicken Pasta Pesto

*Diced grilled chicken, pesto and bowtie pasta*

### Vegetable Lasagna

*Layered in a light garlic cream sauce*

### Gourmet Ravioli

*Please add an additional \$1.00 per person*

*Please choose one, portabella stuffed  
or meat & cheese*

### Italian Meatballs and Pasta

*In a classic red sauce*

### Lasagna

*with meat sauce*

### Tortellini Primavera

*Fresh seasonal vegetables combined  
with garlic butter sauce*

### Baked Zitti

*with Italian Sausage*

### Chicken Parmesan

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

**Included with the Italian Buffet;**

*Your choice of two salad accompaniments, Antipasto Tray, Choice of Vegetable  
and Bread sticks. Coffee, Tea and Milk*

*~Add Homemade Cannoli and Tiramisu to your buffet for \$2.25 per person~*

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# *Chefs Choice Buffet*

Minimum of 30 Guests

Two Entrees.....24.00 Three Entrees.....25.00

## *Entree Choices*

### **Chef Carved Roast Sirloin**

*With mushroom burgundy sauce*

### **Marinated Rotisserie Chicken**

*Slow turned until golden*

### **Stuffed Pork Loin**

*With Italian sausage and asiago cheese*

### **Lemon Pepper Tilapia**

*With chablis buerre blanc*

### **Gourmet Ravioli**

*Please choose one, portabella stuffed  
or meat & cheese*

*Sauce choices; marinara, alfredo or carbonara*

### **Oven Baked Atlantic Salmon**

*Served with a delicate lemon cream sauce*

### **Stuffed Breast of Chicken**

*With parmesan saffron risotto  
Presented with red pepper cream sauce*

### **Sicilian Baked Cod**

*Topped Italian bread crumbs, served with  
sauteed garlic tomatoes, pepper and onions*

### **Chicken Marsala**

*Classic wine reduction*

### **Beef Burgundy Tenderloin Tips**

*Served with gourmet pasta*

### **Included with the Chefs Choice Buffet;**

*Relish tray, rolls and butter, coffee, tea, and milk*

*two salad accompaniments, one starch accompaniment and one vegetable accompaniment*

# *Chefs Classic Buffet*

Minimum of 30 Guests

Two Entree 28.00.....(add an Entree 3.00)

## *Entree Choices Chef to Carve Included*

### **Prime Rib Of Beef**

*Tender, slow roasted, chef carved*

### **Jamaican Red Snapper**

*Served with fresh fruit salsa*

### **Chicken Piccata**

*With an orange reduction sauce*

### **Braised Boneless Pork Chops**

*Carmelized onions, pork au jus*

### **Haus' Recipe Chicken Spiedini**

*Chicken breast with Italian cheese, onions, &  
peppers tucked inside, topped with toasted crumbs*

### **Shrimp & Tortellini Alfredo**

*Gulf shrimp with tri colored pasta*

### **Medallions of Pork Tenderloin**

*With hunters sauce*

### **Carved Steamship Round**

*for groups of 50 or more  
(A fabulous presentation)*

### **Salmon Oscar**

*With asparagus and hollandaise*

### **Whole Roasted Beef Tenderloin**

*Pepper crusted, chef carved*

### **Included with the Chefs Classic Buffet;**

*Assorted cheese display, fresh fruit tray, relish tray, rolls and butter, coffee, tea, and milk*

*two salad accompaniments, two starch accompaniment and one vegetable accompaniment*

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# *Wow Your Co-Workers, Family or Friends, with a Beer Dinner at the Delafield Brewhaus*

## **Appetizer**

*Seared shrimp & fire roasted black bean polenta  
pan seared jumbo gulf shrimp atop a bed of fire roasted  
black bean polenta with sea salt corn tortilla wings.  
~Paired with Delafield Export*

## **Soup**

*Five spiced acorn squash  
Buttery acorn squash combined with rich cream, brown  
sugar, and a seasonal mix of spices  
~Paired with  
Delafield Amber*

## **Salad**

*Burgundy poached pear  
A perfectly burgundy poached pear served with field greens,  
sun-dried cranberries, candied Walnuts and crumbled  
blue cheese, tossed in a homemade apple honey vinaigrette  
~Paired with Saison Ale*

## **Entree**

*Bacon wrapped beef tenderloin  
Grilled beef tenderloin wrapped in bacon served with a  
sweet potato mashed and roasted root vegetable. Topped  
with maple brandy pecan reduction  
~Paired with Pewaukee Porter*

*~Or~*

*Pecan Encrusted Mahi Mahi  
Mahi Mahi encrusted with pecan crumb over wild mushroom  
Risotto with a cranberry chive butter sauce.  
~Paired with Sommerzeit Hefe Weizen*

## **Dessert**

*Dutch Apple Duchen  
Shortbread and thinly sliced apples topped with streusel crumble  
Covered in caramel dulce de leche  
~Paired with Red Raspberry Ale*

*The above is a sample menu and can be customized to your requests.  
Beer pairings will depend on seasonal availability.  
Cost is 60.00 per person with a minimum guest count of 30*

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# *Specialty Pasta Buffet*

## *A Fantastic Presentation!*

19.95

Minimum of 30 Guests, Maximum of 80 Guests



*You and your guests will thoroughly enjoy Chef prepared pasta dishes made right before your eyes. With over 20 ingredients to choose from your guest will be able to build their own favorites or they may choose to allow the Chef to create one for them*

### **Fresh vegetables include;**

*sliced mushrooms, sun-dried tomatoes, black olives, fresh spinach, green peppers, artichoke hearts, broccoli and red onions*

### **Meat choices include;**

*Diced grilled chicken, Italian sausage, surimi crab meat or shrimp*

### **Gourmet sauces include;**

*Marinara, Alfredo, Pesto Cream  
pesto cream sauce.*

### **Herbs;**

*Fresh garlic, basil and pesto*

### **Finally the toppings;**

*Parmesan or mozzarella cheese*

**All pasta buffets feature mostaccioli, cavatappi and bowtie pasta**

### **Included with the Specialty Pasta Buffet;**

*Tossed Garden Salad, Antipasto Tray and large Bakery Bread sticks  
Coffee, Tea and Milk*

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# *Plated Dinner and Buffet Accompaniments.*

## **Salad Accompaniments**

*Fresh fruit tray, seafood pasta salad, chilled pasta primavera salad, Italian tortellini salad, Haus' recipe potato salad, creamy style cole slaw, tossed asian salad, southwestern mixed greens salad, garden salad with dressing choice, caesar salad, or a fresh vegetable tray*

## **Starch Accompaniments**

*Wild rice blend, baked potato, au gratin potatoes, parsley buttered potatoes, roasted red potatoes, garlic mashed potatoes, herb buttered bowtie pasta or sweet potato mashed. Add white cheddar mashed or twice baked potato for an extra \$.75 per person*

## **Vegetable Accompaniments**

*Honey glazed carrots, roasted yellow squash with zucchini, green beans almondine, chef cut key largo steamed vegetables. (green beans, carrots, yellow carrots and red peppers), buttered corn with shallots and basil or cauliflower au gratin. Ask about our fresh seasonal vegetable selections, ie. brussels sprouts, asparagus or acorn squash.*

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## *Salad Enhancements*

*\*Raspberry pecan salad ; spinach, pecans, bleu cheese and fresh Raspberries. dressed with a light raspberry vinaigrette and poireau. \$1.00 extra*

*\*Mikado salad ; romaine tossed with oriental vegetables and a tangerine vinaigrette. 1.00 extra*

*\*Strawberry chicory salad ; fresh strawberries, romaine, ad toasted pecans with a light onion poppyseed dressing. 1.00 extra*

## *Gourmet Coffee Station*

*Please add 2.95 per guest*

*Includes; fresh brewed coffee (2 hours) assorted European coffee syrups, chocolate, cinnamon, carmel and flavored creamers*

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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.....275.00  
1/4 Barrel of Brewhaus Year-round Beer.....140.00  
1/2 Barrel of Purchased Beer (Miller, Bud, etc.)...285.00  
1/4 Barrel of Purchased Beer (Miller, Bud, etc.)...145.00

\*Ask for pricing if you have a Seasonal favorite!

## *Cocktails / Highballs*

House Brands.....4.75 - 5.50  
Call Brands.....5.00- 7.50  
Cordials and Top Shelf.....5.25 - 12.00

## *Wine*

House wine by the glass 5.75 ~ House wine by the bottle 21.00  
(Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel)

Champagne, price per bottle

Brut.....21.95  
Spumante.....21.95

~Absolutely NO carry in Alcohol~

~ *Host Bar Packages Available* ~

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# *Dessert Suggestions*

## ***Lemon Mixed Berry Cheesecake ~***

**Light lemon cheesecake layered with raspberries and blueberries topped by a vanilla mousse and berry gelee. 6.25**

## ***Chocolate Coconut Pudding Cake~***

**Moist chocolate cake finished with a rich Haus'pudding laced with shaved Ambrosia chocolate topped with crunchy toasted coconut 5.50**

## ***Brewhaus Apple Crumble~***

**Blonde shortbread topped with cinnamon apples, pecans and a streuselcrumble baked to a golden brown. Delicious! 6.95**

## ***Choco-Peanut Whipped Brownie ~***

**Rich Chocolate brownie with a light peanut butter dream whip covered in delicious enrobed chocolate & peanut butter swirl. 5.95**

## ***Assorted Dessert Trays,***

***(Miniature cakes made small enough so your guests can sample more than one!)***  
**Trays include the following in Miniature; Raspberry Macaroons, Cinnamon Twists, Chocolate Cheese Cake, Dulce de Leche Caramel cheesecake, Pecan Praline Bar, Mini Cream Puffs, Peanut butter Brownies and Mini Apple and Cherry Pies. 4.00 per person.**

***Assorted Fresh Baked Cookies, Lemon and Apple Bars and Peanut Butter Brownies. 3.00 per person.***

***Homemade Assorted Cookie Trays; 35.00 (serves 25)***

## ***Wisconsin Ice Cream or Sherbet***

**Presented with a Gaufrettes Roulees  
3.50 per person.**

## ***Chocolate Strawberries***

**Made to order in-house with Ambrosia chocolate.  
1.50 each**

***\*Custom dessert trays and sheet cakes are available upon request. Please ask for details!***

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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 \$50-\$500***

## *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***

***~Menu Prices Subject to Change Without Notice~***

## *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*

*~The ability to play your own CD's*

*~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~*

# 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 90 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, we will need all menu selections, entree selections head table counts, layouts and any special requirements for your event.*

## *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.*