



Weddings

WISCONSIN'S OLDEST RESTAURANT | REDCIRCLEINN.COM | 262.367.4883

1848 Package

COCKTAIL HOUR

INCLUDES ONE HOUR OF SERVICE

TWO BUTLER-PASSED HORS D'OEUVRES & ONE DISPLAY

SODA: Coca-Cola Products

TAP BEER: Spotted Cow & Miller Lite

HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Merlot, Pinot Grigio, Chardonnay, Sauvignon Blanc

CALL BRAND LIQUOR

CHOICE OF PASSED SPARKLING WINE OR SIGNATURE COCKTAIL

DINNER SERVICE

WARM BREAD SERVED WITH BUTTER

MIXED GREENS SALAD WITH SIGNATURE VINAIGRETTE

TWO REGULAR ENTRÉES + ONE VEGETARIAN + ONE CHILDREN'S SELECTION

COFFEE & TEA SERVICE

CUTTING OF WEDDING CAKE

CHOICE OF CAKE DISPLAY OR SERVICE

RECEPTION BAR

INCLUDES UP TO FOUR HOURS OF SERVICE

SODA: Coca-Cola Products

TAP BEER: Spotted Cow & Miller Lite

HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Merlot, Pinot Grigio, Chardonnay, Sauvignon Blanc

CASH BAR: liquor & cocktails



*CONSUMING RAW OR UNDERCOOKED MEAT, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.

PRICES SUBJECT TO CHANGE AND DO NOT INCLUDE 5% TAX OR 23% SERVICE CHARGE.

Jacob "Best" Package

COCKTAIL HOUR

INCLUDES ONE HOUR OF SERVICE

THREE BUTLER-PASSED HORS D'OEUVRES & ONE DISPLAY

SODA: Coca-Cola Products

TAP BEER: Spotted Cow & Miller Lite

HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Merlot, Pinot Grigio, Chardonnay, Sauvignon Blanc

CALL BRAND LIQUOR

PASSED SPARKLING WINE & SIGNATURE COCKTAIL

DINNER SERVICE

SPARKLING WINE TOAST

WINE SERVICE WITH DINNER: one red & one white

WARM BREAD SERVED WITH BUTTER

CHOICE OF ONE SALAD

TWO REGULAR ENTRÉES + ONE VEGETARIAN + ONE CHILDREN'S SELECTION

COFFEE & TEA SERVICE

CUTTING OF WEDDING CAKE

CHOICE OF CAKE DISPLAY OR SERVICE

RECEPTION BAR

INCLUDES UP TO FOUR HOURS OF SERVICE

SODA: Coca-Cola Products

TAP BEER: Spotted Cow & Miller Lite

HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Merlot, Pinot Grigio, Chardonnay, Sauvignon Blanc

CALL BRAND LIQUOR



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Package Pricing

PACKAGE PRICING LISTED INCLUDES ALL BAR/BEVERAGES AND FOOD AS SPECIFIED ON THE PACKAGE PAGE.
WITH ADVANCE NOTICE, SPECIAL MEALS CAN BE PREPARED FOR GUESTS THAT HAVE ALLERGIES & DIETARY RESTRICTIONS.

ENTREÉS

SEASONAL CANNELLONI* (veg)

fresh pasta filled with fresh vegetables & cheeses

1848 PACKAGE - 90 | BEST PACKAGE - 115

PAN ROASTED SALMON

lemon beurre blanc

1848 PACKAGE - 105 | BEST PACKAGE - 130

ROASTED CHICKEN BREAST

natural jus

1848 PACKAGE - 100 | BEST PACKAGE - 125

DIJON-HERB CRUSTED PORK LOIN

1848 PACKAGE - 100 | BEST PACKAGE - 125

BEEF TENDERLOIN

roasted mushroom bordelaise

1848 PACKAGE - 115 | BEST PACKAGE - 140

BRAISED BEEF SHORT RIB

cabernet reduction

1848 PACKAGE - 105 | BEST PACKAGE - 130

*Vegan upon request

Three jumbo shrimp + 10/person
Additional entrée choices + 3/person



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Package Selections

PACKAGE PRICING LISTED INCLUDES ALL BAR/BEVERAGES AND FOOD AS SPECIFIED ON THE PACKAGE PAGE.
WITH ADVANCE NOTICE, SPECIAL MEALS CAN BE PREPARED FOR GUESTS THAT HAVE ALLERGIES & DIETARY RESTRICTIONS.

DISPLAY HORS D'OEUVRES

VEGETABLE CRUDITÉ

raw, marinated and grilled vegetables served with classic hummus, buttermilk ranch, and roasted pepper & feta dip

WISCONSIN CHEESE & FRUIT

DOMESTIC AND EUROPEAN CHEESE & CHARCUTERIE

ASSORTED HOUSE SELECT CANAPÉS

BUTLER-PASSED HORS D'OEUVRES

VEGETABLE SPRING ROLLS

chili plum sauce

BACON SCALLION MAC 'N

CHEESE CROQUETTES

CANDIED APPLE PORK BELLY

HONEY SRIRACHA CHICKEN MEATBALLS

TOMATO BASIL BRUSCHETTA

HUMMUS ON ENDIVE

giardiniera

BALSAMIC FIG & BRIE TARTLETS

CHIMICHURRI BEEF SKEWERS

CAJUN GRILLED SHRIMP

remoulade

SPINACH & FETA PHYLLO PIES

BACON-WRAPPED WATER CHESTNUTS

hoisin sauce

SMOKED SALMON CANAPÉS

crème fraîche | dill

SALADS

MIXED GREENS

signature vinaigrette

CAESAR

romaine, parmesan and crispy garlic breadcrumbs

ARUGULA CAPRESE SALAD

mozzarella, basil, red onion and roasted tomato vinaigrette

BABY SPINACH SALAD

blue cheese, candied pecans, dried cranberries and honey champagne vinaigrette

COMPLIMENTS

CHOOSE ONE:

BUTTER-WHIPPED POTATOES

HERB-ROASTED FINGERLING POTATOES

BAKED POTATO WITH CHIVE SOUR CREAM

WILD RICE PILAF

SWEET POTATO PURÉE

ANCIENT GRAIN PILAF

CHOOSE ONE:

GRILLED ASPARAGUS

SEASONAL VEGETABLE MEDLEY

ROASTED CARROTS

GREEN BEANS

BROCCOLINI



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Kids

KIDS OPTIONS SERVED WITH CHOICE OF FINGER SALAD OR FRUIT CUP AND CHOCOLATE CHIP COOKIE.

CHICKEN TENDERS & FRENCH FRIES 18

PETITE FILET & FRENCH FRIES 28

BUTTERED NOODLES 15

Late Night

16" PIZZAS 24/each

choice of cheese, sausage or pepperoni

Included in Your Wedding Rental Fee

Black or white table linens

Black or white linen napkins

Three tealight candles per table

Table numbers

Extended outdoor reception space

Tasting for up to 6 guests

Seasonal coat check

Microphone

Cake cutting & service

ADD-ONS:

Bottled water station (outside ceremony) 3/each

Colored table linens (quantities of 20) 10/each

Colored linen napkins (quantities of 50) 1/each



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INDOOR AND OUTDOOR CEREMONY SPACES AVAILABLE SUBJECT TO ADDITIONAL FEES.

ALL FOOD, BEVERAGE, RENTALS, ROOM RENTALS AND AUDIO-VISUAL EQUIPMENT ARE SUBJECT TO A 23% TAXABLE SERVICE CHARGE AND A 5% STATE OF WISCONSIN AND LOCAL SALES TAX. ROOM RENTAL FEE IS DUE WITH THE SIGNED CONTRACT AND IS NON-REFUNDABLE.



Meetings & Events

WISCONSIN'S OLDEST RESTAURANT | REDCIRCLEINN.COM | 262.367.4883

Breakfast & Brunch Buffets

PRICING IS PER PERSON | 25 PERSON MINIMUM
INCLUDES COFFEE, TEA AND FRESH ORANGE JUICE.

CONTINENTAL 20

Sliced fresh fruit and berries, assorted pastries,
individual yogurts, granola, and hard-boiled eggs.

MIDWEST CLASSIC 22

Cheddar and chive scrambled eggs, breakfast potatoes, Neuske's bacon,
sliced fresh fruit and berries, and assorted pastries.

MORNING ENHANCEMENTS

ASSORTED PASTRIES 32/DOZEN

SLICED FRESH FRUIT 6/PERSON

ASSORTED INDIVIDUAL YOGURTS 4/EACH

ASSORTED GRANOLA & PROTEIN BARS 4/EACH



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Lunch Buffets

26/PERSON | 25 PERSON MINIMUM
SERVICED FOR A MAXIMUM OF 1 HOUR.

DELI SANDWICH BAR

Served with a selection of breads & rolls, lettuce, tomato, onion, yellow mustard, mayonnaise, pesto aioli, dijonaise, potato chips, and fresh baked cookies.

CHOOSE THREE:

SMOKED TURKEY
NEUSKE'S SMOKED HAM
ROSEMARY GARLIC ROAST BEEF

MAPLE PECAN CHICKEN SALAD
CLASSIC TUNA SALAD
CHICKPEA HUMMUS

ITALIAN TRIO
soppressata, salami
and mortadella

CHOOSE THREE:

AGED CHEDDAR
BABY SWISS

GOUDA
SMOKED PROVOLONE

PEPPER JACK
FRESH MOZZARELLA

CHOOSE THREE:

OLD FASHIONED
CREAMY POTATO SALAD

FRENCH POTATO SALAD

CREAMY COLESLAW

CAPRESE PASTA SALAD

GREEK ORZO SALAD
tomato, red onion, pepperoncini,
kalamata olives, feta and lemon-
oregano vinaigrette

MIXED GREENS SALAD
tomato, cucumber, bell pepper,
red onion, ranch and signature
vinaigrette

BABY SPINACH SALAD
blue cheese, candied pecans, dried
cranberries and honey champagne
vinaigrette

CAESAR SALAD
romaine, parmesan and
crispy garlic breadcrumbs

SOUP & SALAD BAR

Served with a selection of rolls, crackers and fresh baked cookies.

CHOOSE TWO SOUPS:

TOMATO BASIL (veg / v)
MUSHROOM BISQUE (veg)
FRENCH GREEN LENTIL (v)

CREAMY CAULIFLOWER CHEESE (veg)
POTATO & BACON CHOWDER

CHICKEN RICE
SPLIT PEA & HAM
BEEF BARLEY

SALAD BAR

spring lettuce mix, baby spinach, romaine, cherry tomatoes, red onion, cucumber, bell peppers, carrots, radishes, hard-boiled egg, grilled chicken, bacon, chickpeas, dried cranberries, shredded cheddar cheese, crumbled feta, pepperoncini, olives, sunflower seeds and croutons.

CHOOSE TWO DRESSINGS:

Buttermilk Ranch | Signature Vinaigrette | Balsamic Vinaigrette | Honey Mustard | Blue Cheese | French



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Lunch Buffets

26/PERSON | 25 PERSON MINIMUM
SERVICED FOR A MAXIMUM OF 1 HOUR.

SOUP & SANDWICH BAR

Served with a selection of rolls, crackers, potato chips and fresh baked cookies.

CHOOSE TWO SOUPS:

TOMATO BASIL (veg / v)
MUSHROOM BISQUE (veg)
FRENCH GREEN LENTIL (v)

CREAMY CAULIFLOWER CHEESE (veg)
POTATO & BACON CHOWDER
CHICKEN RICE

SPLIT PEA & HAM
BEEF BARLEY

CHOOSE TWO SANDWICHES:

HAM & SWISS

pretzel roll | dijonnaise | lettuce | tomato | onion

TURKEY BLT

ciabatta | roasted garlic aioli

MAPLE PECAN CHICKEN SALAD

croissant | bibb lettuce

ROAST BEEF & AGED CHEDDAR

brioche | horseradish aioli | arugula

ITALIAN TRIO & SMOKED PROVOLONE

soppresatta | salami | mortadella | lettuce | tomato
onion | giardiniera | roasted garlic aioli

HUMMUS & VEGETABLE WRAP



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Afternoon Snacks

GRANOLA BARS 4/EACH

CANDY BARS 4/EACH

WHOLE FRESH FRUIT 4/EACH

INDIVIDUAL BAGS OF SNACKS 4/EACH

FRESH BAKED COOKIES 32/DOZEN

Hors D'oeuvres

BUTLER-PASSED HORS D'OEUVRES

PRICED PER 50 PIECES

VEGETABLE SPRING ROLLS 140
chili plum sauce

BACON SCALLION MAC 'N
CHEESE CROQUETTES 160

CANDIED APPLE PORK BELLY 160

HONEY SRIRACHA
CHICKEN MEATBALLS 160

TOMATO BASIL BRUSCHETTA 140

HUMMUS ON ENDIVE 130
giardiniera

BALSAMIC FIG &
BRIE TARTLETS 130

CAJUN GRILLED SHRIMP 160
remoulade

SPINACH & FETA PHYLLO PIES 150

BACON-WRAPPED WATER
CHESTNUTS 160
hoisin sauce

SMOKED SALMON CANAPÉS 150
crème fraiche | dill

CHIMICHURRI BEEF SKEWERS 160

DISPLAY HORS D'OEUVRES

SERVES 50

VEGETABLE CRUDITÉ 200
raw, marinated and grilled vegetables served with classic hummus,
buttermilk ranch, and roasted pepper and feta dip

WISCONSIN CHEESE & FRUIT 250

DOMESTIC AND EUROPEAN CHEESE & CHARCUTERIE 250

ASSORTED HOUSE SELECT CANAPÉS 200



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Dinner Buffets

58/PERSON, 25 PERSON MINIMUM. SERVICED FOR A MAXIMUM OF 1 ½ HOURS.
INCLUDES WARM ROLLS & BUTTER, COFFEE AND TEA SERVICE, AND DESSERT DISPLAY.

SALADS

CHOOSE ONE:

- MIXED GREENS SALAD with signature vinaigrette
- CAESAR SALAD with romaine, parmesan and crispy garlic breadcrumbs
- ARUGULA CAPRESE SALAD with mozzarella, basil, red onion and roasted tomato vinaigrette
- BABY SPINACH SALAD with blue cheese, candied pecans, dried cranberries and honey champagne vinaigrette

ENTRÉES

CHOOSE THREE:

- ROASTED CHICKEN BREAST with natural jus
- BEEF TENDERLOIN with roasted mushroom bordelaise
- BRAISED BEEF SHORT RIBS with cabernet reduction
- PAN SEARED SALMON with lemon beurre blanc
- SPINACH & MUSHROOM CAVATAPPI PASTA with garlic cream
- DIJON-HERB CRUSTED PORK LOIN

COMPLEMENTS

CHOOSE THREE:

- CHIVE-WHIPPED POTATOES
- RED POTATOES with butter and parsley
- GRILLED ASPARAGUS with bearnaise
- GREEN BEANS with brown butter and toasted almonds
- SEASONAL VEGETABLE MEDLEY
- ROASTED ROOT VEGETABLES
- WILD RICE PILAF



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Plated Dinners

THREE JUMBO SHRIMP + 10/PERSON | ADDITIONAL ENTRÉE CHOICES + 3/PERSON
INCLUDES COFFEE AND TEA SERVICE.

COURSE ONE

CHOOSE ONE:

MIXED GREENS SALAD
signature vinaigrette

BABY SPINACH SALAD
blue cheese, candied pecans,
dried cranberries and honey
champagne vinaigrette

CAESAR SALAD
romaine, parmesan and crispy
garlic breadcrumbs

ARUGULA CAPRESE SALAD
mozzarella, basil, red onion and
roasted tomato vinaigrette

TOMATO BASIL SOUP (veg / v)

MUSHROOM BISQUE SOUP (veg)

CHICKEN RICE SOUP

POTATO & BACON CHOWDER SOUP

COURSE TWO

CHOOSE TWO PLUS VEGETARIAN:

ROASTED CHICKEN BREAST with natural jus 55

DIJON-HERB CRUSTED PORK LOIN 55

BEEF TENDERLOIN with roasted mushroom bordelaise 67

BRAISED BEEF SHORT RIB with cabernet reduction 60

PAN ROASTED SALMON with lemon beurre blanc 60

SEASONAL CANNELLONI filled with fresh vegetables and cheeses* 45 (veg)

*Vegan upon request. Does not include additional complements.

COMPLEMENTS

CHOOSE ONE:

BUTTER-WHIPPED POTATOES

HERB-ROASTED FINGERLING POTATOES

BAKED POTATO with chive sour cream

WILD RICE PILAF

SWEET POTATO PURÉE

ANCIENT GRAINS PILAF

CHOOSE ONE:

SEASONAL VEGETABLE MEDLEY

GRILLED ASPARAGUS

GREEN BEANS

BROCCOLINI

DESSERTS

CHOOSE TWO:

CHOCOLATE MOUSSE TART salted caramel and banana

VANILLA BEAN CHEESECAKE citrus and berries

LEMON PAVLOVA strawberry and cream

OR

FAMILY-STYLE CHEF-SELECTED DESSERT ASSORTMENT

Only available if chosen for the entire party.



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Kids

KIDS OPTIONS SERVED WITH CHOICE OF FINGER SALAD OR FRUIT CUP AND CHOCOLATE CHIP COOKIE.

CHICKEN TENDERS & FRENCH FRIES 18

PETITE FILET & FRENCH FRIES 28

BUTTERED NOODLES 15

Bar Service

BARTENDER FEE OF \$100 PER BARTENDER APPLIED TO EVENTS WITH FULL CASH BAR. RED CIRCLE INN STAFFS ONE BARTENDER PER 75 GUESTS. \$200 BARTENDER FEE APPLIES WHEN ADDITIONAL BARTENDERS ARE REQUESTED.

BAR SET-UP FEE OF \$200 APPLIES WHEN MORE THAN ONE BAR IS REQUESTED FOR EVENTS.

SODA HOSTED ON CONSUMPTION 4/EACH | HOSTED PACKAGE - UNLIMITED ALL EVENING 6/PERSON
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda and Tonic Water

HOUSE WINES HOSTED ON CONSUMPTION 8/GLASS OR 32/BOTTLE

WHITE: Chardonnay, Sauvignon Blanc and Pinot Grigio

RED: Cabernet Sauvignon, Pinot Noir and Merlot

CHAMPAGNE/SPARKLING WINE: Freixenet

*Upgraded wine list available on request

DOMESTIC BOTTLED BEER HOSTED ON CONSUMPTION 5/EACH

*See Event Manager for current selection

IMPORT & CRAFT BOTTLED BEER HOSTED ON CONSUMPTION 7/EACH

*See Event Manager for current selection

DOMESTIC HALF BARREL BEER 325

IMPORT & CRAFT HALF BARREL BEER STARTS AT 450

*See Event Manager for pricing and availability

MIMOSAS HOSTED ON CONSUMPTION 8/EACH

BLOODY MARYS HOSTED ON CONSUMPTION 10/EACH

HOUSE SIGNATURE COCKTAILS HOSTED ON CONSUMPTION 9/EACH

*See Event Manager for current selection

CALL BRAND MIXED DRINKS HOSTED ON CONSUMPTION 9/EACH

PREMIUM BRAND MIXED DRINKS HOSTED ON CONSUMPTION 11/EACH



BRANDS MAY BE SUBSTITUTED BASED ON PRICING & PRODUCT AVAILABILITY.

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX.

Bar Packages

PLANK ROAD PACKAGE

FIRST HOUR: 15/PERSON | FOUR HOUR PACKAGE PRICE: 28/PERSON | SIX HOUR PACKAGE PRICE: 32/PERSON

SODA: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda and Tonic Water

HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio

TAP BEER: Spotted Cow and Miller Lite

FREDERICK "PABST" PACKAGE

FIRST HOUR: 18/PERSON | FOUR HOUR PACKAGE PRICE: 40/PERSON | SIX HOUR PACKAGE PRICE: 45/PERSON

SODA: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda and Tonic Water

HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay,
Sauvignon Blanc, Pinot Grigio and Sparkling White Wine

TAP BEER: Spotted Cow and Miller Lite

CALL BRAND LIQUOR

VODKA: Tito's and Vodka 360 | **TEQUILA:** Sauza | **RUM:** Bacardi, Malibu and Captain Morgan

GIN: Tanqueray | **BRANDY:** Korbel | **WHISKEY:** Seagram's 7 and Jack Daniel's

BOURBON: Jim Beam | **SCOTCH:** Dewar's

JACOB "BEST" PACKAGE

FIRST HOUR: 22/PERSON | FOUR HOUR PACKAGE PRICE: 45/PERSON | SIX HOUR PACKAGE PRICE: 50/PERSON

SODA: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda and Tonic Water

HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay,
Sauvignon Blanc, Pinot Grigio and Sparkling White Wine

TAP BEER: Spotted Cow and Miller Lite

CALL & PREMIUM BRAND LIQUOR

VODKA: Tito's, Ketel One, Ketel Citron and Grey Goose | **TEQUILA:** Sauza and Patron

RUM: Bacardi, Malibu, Captain Morgan and Myers's Dark | **GIN:** Tanqueray and Bombay Sapphire | **BRANDY:** Korbel and Courvoisier

WHISKEY: Seagram's 7, Jack Daniel's, Crown Royal and Jameson | **BOURBON:** Jim Beam, Bulleit and Bulleit Rye

SCOTCH: Dewar's and Johnny Walker Black | **CORDIALS:** Disaronno, Kahlúa and Baileys

*Additional liquors available by request. See Event Manager for pricing and availability.

BEVERAGES

SODA 4/EACH | BOTTLED WATER 4/EACH

VALENTINE COFFEE 45/GALLON | 25/HALF GALLON | JUICE 24/CARAFE

HOT TEA 4/EACH | ICED TEA 4/EACH



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