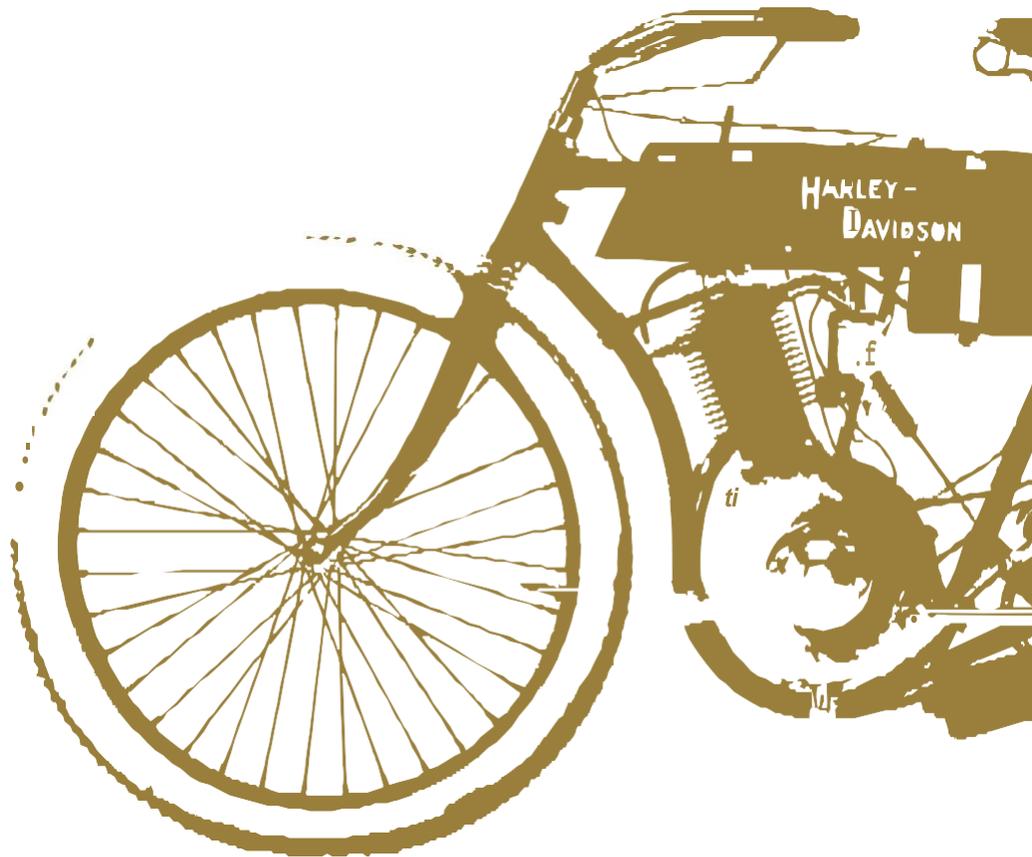


1903™

WEDDINGS

at Harley-Davidson Museum®

WEDDING PACKAGE



1903
WEDDINGS *at Harley-Davidson Museum®*

Wedding Package Includes:

Complimentary Museum Admission Tickets for Your Guests

Three-Course Dinner Menu Featuring:
Salad, Entrée and Service of Your Wedding Cake

Fine China, Flatware, and Glassware

Chairs; 72" round guest tables, cocktail tables, cake table, 8'x30" tables for the
head table, place cards table and gift table along with black floor length
linen and napkins

Complimentary Parking for Your Guests

Complimentary Dance Floor – Based on Availability

Customized Floor Plans

Your Very Own Day-Of Event Coordinator

Complimentary Menu Tasting for Four Guests

Dinner for Two at MOTOR® Bar & Restaurant on Your One-Year Anniversary





This is a rendering and not final

The Garage

Up to 400 guests.

3pm - 12am Booking Period – 250.00 per hour additional

May 1 – October 31

6,000.00 Rental Fee, F&B Minimum Starting at 12,000.00

November 1 – April 30

4,000.00 Rental Fee, F&B Minimum Starting at 10,000.00

This new construction is approximately 8,200 square feet and offers an on-site kitchen, integrated AV, a complimentary bridal ready suite, floor to ceiling windows that include five glass garage doors that open up to the green space and riverfront view. Also included are screens, LCD projectors, microphones, DVD player and MP3 hook up.



Rumble

Up to 250 guests.

3pm - 12am Booking Period – 250.00 per hour additional

May 1 – October 31

3,000.00 Rental Fee, F&B Minimum Starting at 10,000.00

November 1 – April 30

2,500.00 Rental Fee, F&B Minimum Starting at 8,000.00

This banquet room is approximately 5,651 square feet and offers a modern color palette of silver and grays. Floor to ceiling windows on the east wall allow your guests to enjoy a view of the Menomonee River and city lights. State of the art audio visual equipment with the following is included; screens, LCD projectors, microphones, DVD player, MP3 hook-up.

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Ceremony Fees

Based on 200 guests.

Indoor – 750.00

Outdoor – 1,500.00

With an awe-inspiring design, the Harley-Davidson Museum® is set amongst 20 acres in downtown Milwaukee, and is surrounded on three sides by the Menomonee River.

Indoor ceremonies include – set up of ceremony with chairs, sound system and room flip – 2 hours required for flip

Outdoor ceremonies include: 2-hour block of time, 200 white garden chairs* and portable sound system

**Additional chairs may be ordered upon request with added fees.*

Dining Packages

Classic Package

Selection of Three Server Passed Hors D'oeuvres.

Three-Course Plated Dinner:

Choice of salad

Bakery fresh rolls and butter

Choice of plated entrée

Cutting and service of your wedding cake

Coffee and tea service

Ultra Classic® Package

Five Hour Hosted Wine, Beer, Soda and Bottled Water Package

(Additional hours may be added for 6.00/guest/hour)

Selection of Three Server Passed Hors D'oeuvres

Three-Course Plated Dinner:

Choice of salad

Bakery fresh rolls and butter

Choice of plated entrée

Cutting and service of your wedding cake

Coffee and tea service

Deluxe Package

Champagne Toast

Five Hour Hosted Deluxe Spirits, Deluxe Wine, Beer, Soda and Bottled Water Package

(Additional hours may be added for 9.00/guest/hour)

Selection of Three Server Passed Hors D'oeuvres

Three-Course Plated Dinner:

Choice of salad

Bakery fresh rolls and butter

Choice of plated entrée

Cutting and service of your wedding cake

Coffee and tea service

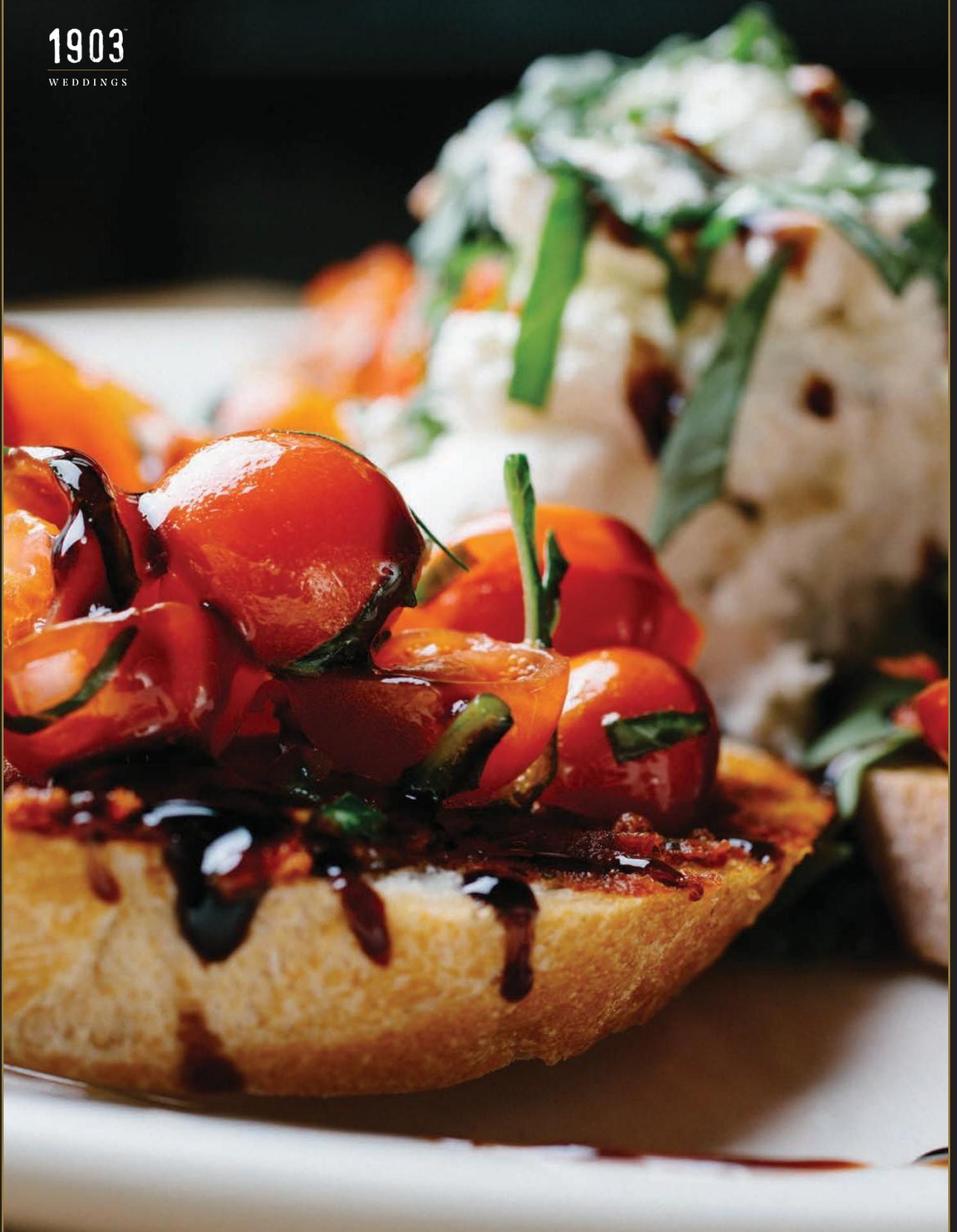
Entrée Selections

*Priced per guest. Choice of up to two entrées per package. Additional entrée available for a 5.00 surcharge per guest.
Duet entrées available for an additional charge*

	CLASSIC	ULTRA CLASSIC®	DELUXE
Rosemary Garlic Roasted Chicken With artichokes, wild mushrooms, asparagus and natural au jus and mashed honey-glazed roasted sweet potatoes	49.95	99.95	109.95
Apricot Chicken Seared chicken breast with apricot brandy cream sauce, toasted pecan orzo pilaf and seasonal vegetables	49.95	99.95	109.95
Pumpkin and Butternut Squash Ravioli In a brown butter sauce topped with fried sage, toasted pine nuts, fresh Parmesan and oven roasted tomatoes	49.95	99.95	109.95
Pumpkin and Butternut Squash Ravioli In a brown butter sauce topped with fried sage, toasted pine nuts, fresh Parmesan and oven roasted tomatoes	49.95	99.95	109.95
Braised Artichokes and Mushrooms Shaved portabella mushrooms, artichokes, grilled polenta cake, and truffle tomato vinaigrette over seasonal greens	49.95	99.95	109.95
Braised Beef Short Ribs With caramelized cipollini onions, wilted brussels sprouts, carrots, bacon and garlic mashed potatoes in a red wine demi-glace	58.95	108.95	118.95
Pan-Roasted Atlantic Salmon With herbed basmati rice, sweet corn, roasted tomatoes and Meyer lemon butter	58.95	108.95	118.95
Black Pepper Crusted Filet Mignon 8oz filet, roasted garlic whipped potatoes, cherry port demi-glace, grilled broccolini and fried leeks	67.95	117.95	127.95
New York Strip Steak Grilled 8oz seared New York strip steam with truffle creamed spinach and rosemary roasted potatoes	67.95	117.95	127.95
Steakhouse Strip Steak 8oz cut of roasted strip loin, crispy smashed fingerling potatoes, wild mushroom and asparagus sauté, red wine demi-glace, blue cheese crumble garnish	67.95	117.95	127.95

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Passed Hors D'oeuvres

Selection of three included in all package pricing.

Antipasti Skewers

Fresh mozzarella, artichoke, tomato, Kalamata olive, salami, basil, balsamic reduction

39.95/dozen

Apricot and Bacon Crostini

Whipped cream cheese, apricot preserves, crispy bacon, snipped chive

38.95/dozen

Teriyaki Chicken Skewer

With pineapple and red pepper

33.95/dozen

Pork Belly and Pineapple Skewers

BBQ pork belly, grilled pineapple, toasted sesame

35.95/dozen

Beer, Butter and Bratwurst Blankets

Beer-braised bratwurst baked in buttered poppy seed puff pastry, spicy beer cheese schmear

41.95/dozen

Water Chestnuts

Smoky bacon wrapped

37.95/dozen

Baby Spinach & Brown Mushroom Quesadilla

With Pico de Gallo

34.95/dozen

Cuban Press Sandwich

With roast pork, ham, Swiss cheese and spicy pickles

39.95/dozen

Fried Ravioli

Deep-fried cheese ravioli with shaved Parmesan and smoked tomatoes

31.95/dozen

Cocktail Meatballs

Meatballs simmered in our house barbeque sauce

30.95/dozen

Cuban Quesadilla

Smoked pork, bacon crumbles, Swiss cheese, cornichon, caper relish and mustard in a crispy tortilla

38.95/dozen

Sundried Tomato

Pesto Crostini

Artichoke, goat cheese, fresh basil

38.95/dozen

All pricing exclusive of labor, service charge and sales tax.



Salads

Choose one salad option.

House Salad

Chopped lettuce, tomato, cucumber, red onion and carrots with red wine vinaigrette and creamy ranch dressing

Fresh Caprese Salad

Field greens, sliced vine-ripe tomatoes, fresh mozzarella, basil pesto and balsamic reduction

Italian Salad

Radicchio, field greens, and Romaine with golden raisins, gorgonzola, and a pear infused Chardonnay vinaigrette

Summer Harvest Salad

Bibb lettuce, baby oak greens, strawberries, blackberries, bacon crumbles, goat cheese, Door County cherry and Riesling vinaigrette

Desserts

Customize your dessert. Add an individually plated dessert for 7.50/guest.

Wisconsin Dairy Farm Cheesecake

Traditional cheesecake with macerated berries

Chocolate Torque

Chocolate layer cake with toffee crunch and caramel sauce

Balsamic Berry Trifle

Layers of fresh balsamic macerated berries and sweet whipped mascarpone atop marsala-soaked sponge cake

Pie ala Mode

Apple pie, vanilla bean ice cream, cinnamon sugar

Brownie Sundae

Double chocolate chunk brownie, vanilla bean ice cream, chocolate sauce and shavings

Add a family-style dessert for 9.95/guest

Mini to the Max

Our signature miniature desserts - carrot cake, chocolate fudge cake, limoncello cheesecake and tiramisu

Giant Cupcakes

Red velvet with cream cheese frosting
Chocolate fudge with peanut butter frosting
Vanilla with lavender frosting

Station Style Sweets Tables

Served with Coffee & Tea.

Warm Cookies and Brownies and Bon Bons

Fresh baked chocolate chip, oatmeal-raisin and peanut butter cookies, chocolate brownies and assorted bonbons 8.95/guest

Sundae Bar

Vanilla bean, chocolate and strawberry ice creams with Oreo crumbles, toffee pieces, M&M's, chocolate syrup, caramel, peanuts, maraschino cherries and whipped cream

9.95/guest / Add Brownies for an additional 2.00/guest

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WEDDINGS



Late Night Snack Tables

Gourmet

Mac 'N Cheese Table

Choose 3

Traditional mac with four cheeses and panko crust
Buffalo chicken mac with jack and blue cheese
Smoked pork with green chili and cheddar
Chorizo and jack cheese with tortilla crust

15.95/guest

Wisconsinite

Harley-Davidson signature snack mix
Pretzel bites with beer cheese and mustard dipping sauces
Swiss, cheddar and pepper jack cheeses, Klement's beef sticks

10.95/guest

Nacho Bar

Chicken and beef, salsa fresco, tomatillo and queso and nacho fixings accompanied by crispy tortilla chips

13.95/guest

Trio Wing Bar

House seasoned roasted wings, tossed in house BBQ, teriyaki, and classic buffalo sauces served with blue cheese and ranch dressing, celery and carrot sticks

15.95/guest

Build-Your-Own Slider Station

Proteins: buffalo chicken, hickory smoked BBQ pulled pork, classic burgers
Sauces: buffalo sauce, BBQ sauce, ranch
Cheeses: cheddar, provolone, Swiss
Condiments: lettuce, tomato, onion, relish, mustard and ketchup

17.95/guest

Late Night Pizza

Gourmet Pizza Station. 25.95/ 16" pizza.

Barbeque Pork

Caramelized onions, fresh cilantro, mozzarella, Parmesan cheese and our homemade barbeque sauce

Cheese and Tomato

Classic tomato, basil and mozzarella with extra virgin olive oil and Parmesan cheese

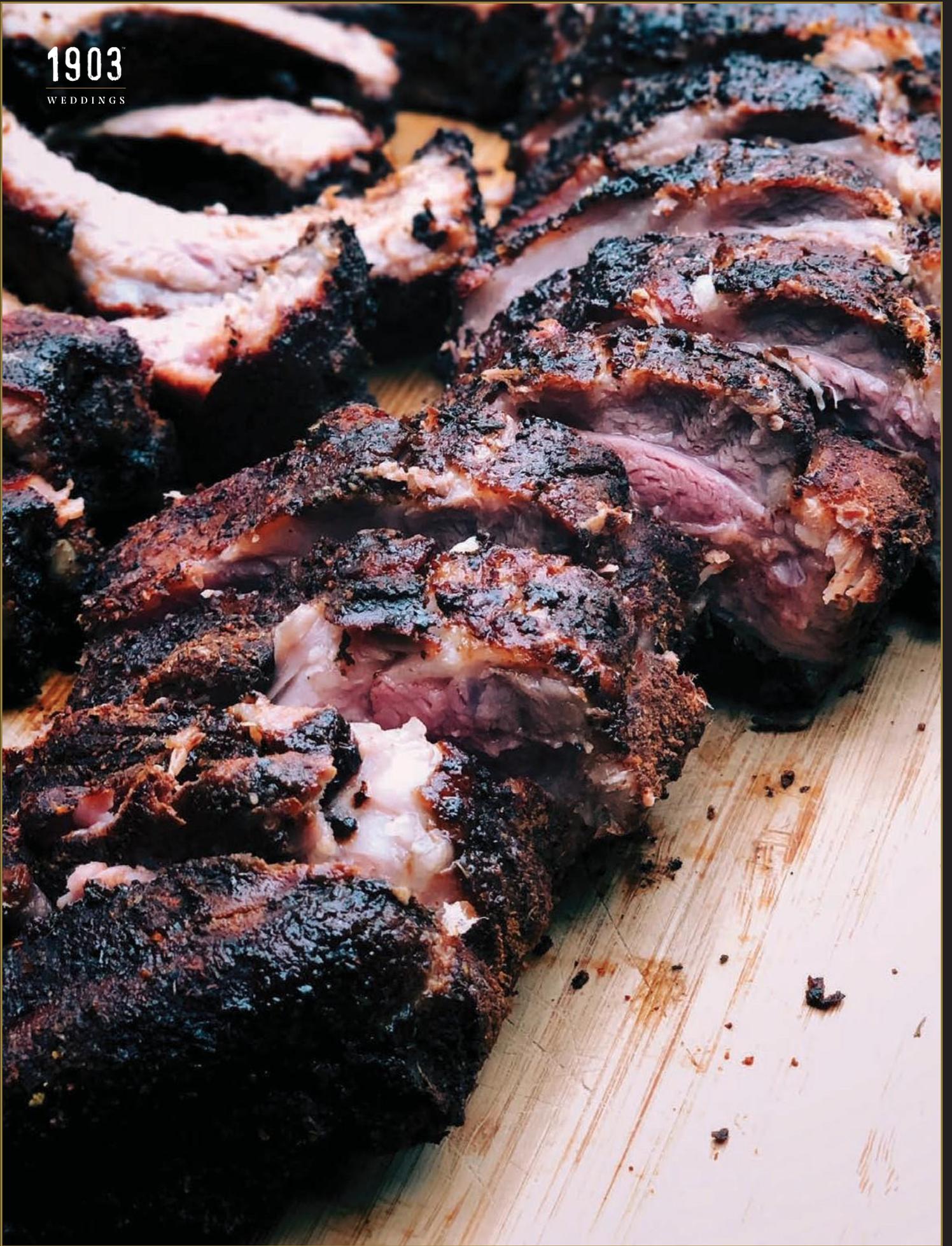
Meatlovers

Capicola, pepperoni, salami, mozzarella and Parmesan cheese topped with fresh basil

All pricing exclusive of labor, service charge and sales tax.

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WEDDINGS



Chef's "Touring" Tables

Buffet dinner. Hors d'oeuvres not included.

Smoke House Sampler

Smoked Beef Brisket
Sweet barbeque sauce

Smoked Turkey Breast
Country gravy

BBQ Glazed Pork Loin

Corn Bread, Mini Pretzel Rolls,
Mini Sesame Buns

Smoked Gouda Mac 'n Cheese
Creamy smoked gouda béchamel,
macaroni pasta, herbed panko topping

Cobb Salad
Tomatoes, bacon, blue cheese, hard
boiled eggs, chives, and a choice of
red wine vinaigrette or creamy ranch
dressing

Horseradish & Parsley
Spiked Coleslaw

52.95/guest

Stockyards

*100.00/Carving Chef Required –
1 Chef per 50 guests*

Carved Roasted NY Strip Loin
Brandy peppercorn sauce

Wood Roasted Garlic Chicken

Parmesan Mashed Potatoes

Roasted Vegetable Platter

Steakhouse Salad
Chopped iceberg, sweet onions, grape
tomatoes, blue cheese and fresh herbs
with creamy ranch and red wine
vinaigrette

Bakery Fresh Rolls and Butter

56.95/guest

Land and Sea

Crispy Maryland Crab Cakes
Lemon tarragon aioli

Braised Beef Short Ribs
Red wine demi-glace

Jumbo Barbeque Shrimp

Arugula Salad
Blue cheese, red grapes, red onion,
walnuts, and pear cider vinaigrette

Roasted Brussels Sprouts, Carrots,
Red Onions

Gorgonzola Creamed Spinach

Toasted Corn & Chive Polenta

Artisan Rolls & Grilled Flatbreads
with Butter

63.95/guest

All pricing exclusive of labor, service charge and sales tax.

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Beverage Service

Bartender fees of 150.00 per bartender apply to all beverage services. 1 bartender per 50-75 guests is recommended.

Hosted Beer, Wine, Soda and Bottled Water Package

*1st Hour – 15.00 per guest
6.00 each additional hour*

Woodbridge Rosé
Woodbridge Cabernet Sauvignon
House Champagne
MillerCoors Products
Budweiser Zero
(N/A) Leinenkugel
Products Corona
Spotted Cow
Blue Moon

MKE IPA

White Claw Hard Seltzer –
Black Cherry
White Claw Hard Seltzer – Mango
Coca-Cola Products
Bottled Water

Customize Your Bar

Craft Beer Packages Available

6.00/guest

Wine Service with dinner

1 glass per guest

6.00/guest

Champagne Toast

6.00/guest

Let us create a signature drink

Ask your Sales Manager for pricing

Cash bar service also available

*Consumption bars not available Bartender
required for all beverage services*

Hosted Deluxe Package*

1st Hour – 20.00 per guest. 9.00 each additional hour

Tito's Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Bacardi
Johnnie Walker Black
Crown Royal Canadian Whiskey Jack
Daniel's Whiskey
Maker's Mark Whiskey
Korbel

Hosted Premium Package*

1st Hour – 18.00 per guest. 8.00 each additional hour

SVEDKA Vodka
Bombay Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Dewar's Scotch
Seagram's 7 Whiskey

Hornitas
Plata
Jameson
Bailey's Irish Cream
Korbel Brandy
Proverb
Chardonnay
Proverb Cabernet
Decoy Merlot
Proverb Pinot Noir
Wycliff Brut Rose
Proverb Pinot
Grigio Wycliff Brut

Jim Beam Bourbon
Jose Cuervo Especial
Christian Brothers Brandy
Wycliff Brut Rosé
Woodbridge Cabernet Sauvignon
Woodbridge Chardonnay
Woodbridge Pinot Grigio
Woodbridge Merlot
Wycliff Rosé

*Deluxe and Premium Bar Packages include Beer Selections,
Coca-Cola Products and Bottled Water*

Frequently Asked Questions

How far in advance are bookings accepted?

We accept bookings up to 18 months from the wedding date. Wedding package and menu pricing is guaranteed at time of contracting.

Are ceremonies allowed at the Harley-Davidson Museum?

Yes, we have indoor and outdoor space perfectly suited for your ceremony. Additional facility and labor fees apply.

Are customized wedding packages available?

Your Sales Manager will be happy to work with you to create a custom menu to best fit your vision and budget. You may select and offer two pre-determined entrée selections to your guests at no additional charge. Adding a third option is possible with a surcharge of 5.00 per person based on your final guest count.

Is a menu tasting offered prior to menu selection?

Yes, we offer one tasting for up to four people at no charge. Tastings are booked 3 to 6 months before the wedding date once a confirmation letter has been signed with the deposit.

Is a deposit is required?

A non-refundable deposit of 2,000.00 is due with a signed confirmation letter to confirm your space.

When are guaranteed guest counts and full payment due?

Guest guarantee is due (7) business days prior to your event along with an estimated full pre-payment. A cashier's check or credit card is accepted for full pre-payment. An estimated guest count is due 60 days prior to your event.

Are dietary accommodations available?

Yes. Please inform us of any allergies or restrictions as soon as possible so we can best prepare for your event.

Is a children's meal available?

Yes. We offer children age 12 and under a children's menu that includes a fresh fruit cup, chicken tenders, mashed potatoes and seasonal vegetable for 16.95 per child. When ordering the Chef's Touring Table, the cost is 50% of the adult price. Non-alcoholic packages are available for guests under 21 at 6.00 per hour per guest.

Is outside food and beverage permitted?

The Harley-Davidson Museum® has an exclusive catering partner who will provide all food and beverage services. Wedding cakes may be brought in from a licensed bakery/kitchen at potential additional fee.

Frequently Asked Questions

Is a hosted bar based on actual consumption?

We offer several beverage packages. You're welcome to offer a hosted bar, cash bar or ticket-based. We do not offer a hosted bar based on consumption. Bartenders are 150.00 per bartender regardless of the type of beverage service or event duration.

What is the size of your banquet round table?

Our venue provides 72" banquet rounds that accommodate up to 10 guests comfortably.

Are linens provided?

Included with your package are black or white napkins and floor length tablecloths for the guest dinner tables, cocktail tables, cake table, place cards table, gift table and guest book table. We are happy to provide specialty linen at an additional fee.

Are outside decorations permitted?

Yes, outside decorations are permitted upon prior review and approval. You or your hired vendor are responsible for the set-up and removal of any items brought in. All items must be removed by the end time listed on your contract.

May we work with outside vendors?

You can work with outside vendors such as DJ's, florals, décor, etc. We are happy to provide a list of our preferred vendors, but you may use any licensed vendor. Outside food or beverage vendors are not allowed.

When is the event space available for set-up and decorating?

Access for load-in is available 2 hours prior to the event start time. We are happy to work with you if more time is needed (based on availability and potential additional fee).

Are candles allowed in event space?

Yes, candles with an enclosed flame are allowed; votives, tea lights, hurricanes and floating candles.

Is photography permitted inside the Harley-Davidson Museum?

Yes, your wedding party is allowed to take pictures in the Museum. Your event venue coordinator is happy to make arrangements in advance.

Is a coat check attendant available?

Yes, an attendant is available at 20.00 per attendant, per hour.

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Testimonials

*“The staff was absolutely fantastic! **The food was excellent and everyone seemed to love the museum.** . . . even me and I don't like motorcycle stuff. Please, thank your staff. . . from the security guy outside, our Event Venue Coordinator, the serving staff, the bar staff and everyone in between. We had only wonderful comments about the entire event! Thank you so very much!”*

*“We had our wedding at the Harley Davidson Museum in Chrome. **Our experience from start to finish was amazing!** Our Sales Manager and Event Venue Coordinator executed our day perfectly and I don't think anything could have gone better. We had the most magical wedding day and thanks to these two – it was so easy! Thank you again Harley!”*

*“Everything was perfect! I'm sure you will see us, **we already planned to come back on our 1 year anniversary** to take a few pics.” “Everything was wonderful. The food was fabulous, dinner, appetizers and rehearsal dinner. All of our friends agreed!! We couldn't ask for anything else. Thank you for giving us a great wedding and great memories.”*

*“It was the best day of our lives! We have heard nothing but exceptional feedback from all of our wedding guests. The food was absolutely amazing! The staff was amazing – very prompt and professional. **Everything went off without a hitch.** Can't think of a single thing I would change. I can't say enough about how helpful the two of you were throughout the planning process. So sad it's over. We couldn't have done this without you two!!! Hope to see you in the future. THANK YOU!”*

*“Our entire experience was delightful and the team was a joy to work with throughout the process. **They were very thorough and thought of things that we never would have.** From the beginning planning stages to take down as well as everything in between, they were very professional yet personable, and also responsive to our (many) questions. The food was awesome and many of our guests mentioned this to us throughout. Most importantly, Maggie and I thought everything went smoothly, we felt that it was exactly what we wanted, and our guests had a GREAT time.”*

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W E D D I N G S

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