

2018 CATERING MENU



Delaware
North™

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BEVERAGES

BEVERAGES À LA CARTE

Coffee.....	\$35 per gallon
Hot chocolate.....	\$35 per gallon
Hot tea service	\$35 per day
Milk (white or chocolate)	\$2.50 per bottle
Juices (orange or cranberry).....	\$3 per bottle
Aquafina bottled water	\$3.50 per bottle
Assorted Pepsi products.....	\$2.75 per can

BEVERAGE PACKAGES

Soda & Water

Assorted Pepsi products and Aquafina bottled water available during length of event

Half Day Service..... \$6
events lasting four (4) hours or less

Full Day Service..... \$8
events lasting for more than four (4) hours

Coffee, Tea, Soda & Water

Regular and decaf coffee along with assorted Pepsi products and Aquafina bottled water available during length of event

Half Day Service..... \$10
events lasting four (4) hours or less

Full Day Service..... \$12
events lasting for more than four (4) hours



BREAKFAST

CONTINENTAL BUFFET

Minimum of 25 guests. Served with freshly brewed gourmet coffee and assorted hot herbal teas.

The Classic..... \$13.25

- assorted breakfast pastries, bagels and muffins served with whipped butter, fruit preserves and cream cheese
- seasonal fresh fruit
- orange and cranberry juice

The Healthy Harvest..... \$14.25

- assorted bagels served with whipped butter, fruit preserves and cream cheese
- seasonal fresh fruit
- variety of individual servings of oatmeal
- individual Greek yogurts; toppings include granola and fresh berries
- assorted cereal
- low fat milk
- orange and cranberry juice

HOT BUFFET

Minimum of 25 guests. Served with freshly brewed gourmet coffee and assorted hot herbal teas.

Brewers Breakfast..... \$18.50

- assorted breakfast pastries and muffins served with whipped butter
- seasonal fresh fruit
- scrambled eggs with chives
- breakfast potatoes
- applewood smoked bacon
- country sausage links
- orange and cranberry juice



BREAKFAST

BREAKFAST ENHANCEMENTS

Embellish your buffet by adding any of the following:

- Fresh whole fruit..... \$2 per person
- Seasonal sliced fruit..... \$2.50 per person
- Individual flavored Greek yogurt..... \$3 each
- Assorted breakfast pastries..... \$24 per dozen
- Assorted granola bars..... \$30 per dozen
- Bagels and cream cheese..... \$24 per dozen
- Assorted muffins \$26 per dozen
- Assorted breakfast sandwiches/wraps..... \$36 per dozen

Select from the following breakfast sandwich/wrap options:

- ham and cheese croissant
- bacon, egg and cheese biscuit
- scrambled egg, cheese and chorizo wrap

BREAKFAST ACTION STATIONS

Minimum of 25 guests. Available as accompaniment to breakfast buffet options only (see page 2).

- Omelette Station..... \$9**
 - omelet or eggs cooked to order
 - assorted toppings that include bacon, sausage, ham, tomatoes, onions, peppers, mushrooms and cheese
 - served with ketchup, hot sauce and salsa
- Griddle Station..... \$7**
 - made to order pancakes or cinnamon French Toast
 - fresh maple syrup and whipped butter
- Waffle Bar \$7**
 - made to order waffles
 - house-made jams, whipped butter and fresh maple syrup



SNACK SELECTIONS

MEETING BREAKS

Minimum of 25 guests

Spring Training..... \$7.25

- tortilla chips with house made salsa, pico de gallo and guacamole
- mini vegetable quesadillas

The Bullpen..... \$8.25

- house-made chips
- roasted peanuts in the shell
- mini pretzel bites with cheese sauce and spicy mustard

Farm Team..... \$9.25

- vegetable crudité with house made onion dip and green goddess dressing
- trio of flavored hummus with toasted pita chips
- seasonal fresh fruit

Bases Loaded..... \$12.25

- miniature hot dogs and brats served with our famous Stadium Sauce
- house-made chips with onion and ranch dip
- fresh buttery popcorn

SNACKS À LA CARTE

Assorted ice cream bars..... \$3.50 each

Cracker Jacks \$3.50 each

Pretzels..... \$2.50 per person

Snack mix..... \$3.50 per person

Flavored popcorn..... \$3.50 per bag
lightly salted, white cheddar, sea salt caramel



LUNCH

LUNCH BUFFET

Minimum of 25 guests. Served with freshly brewed gourmet coffee and hot herbal tea. Lunch buffets are available until 2:00 pm only.

Add Soup du Jour to any lunch..... \$3 per person

Available soups: wild mushroom bisque, grilled chicken and garden vegetable, tomato bisque, beef and barley, broccoli cheddar

Milwaukee Deli..... \$21

Create your own sandwich:

- roast beef, roasted turkey, honey-glazed ham, Genoa salami
- Swiss, cheddar and provolone cheeses
- fresh deli breads
- lettuce, tomato, red onion and pickles
- assortment of spreads and sauces
- mixed greens salad with herb vinaigrette and ranch dressing
- house-made potato salad
- house-made chips
- assorted cookies

The Sandwich Market..... \$20

Assortment of pre-made sandwiches & wraps to include:

- **ham and cheddar on a wheat roll** with lettuce, tomato, onion and honey mustard aioli
- **roast beef and provolone on rye** with lettuce, pickles and Russian dressing
- **turkey BLT and provolone wrap** with lettuce, tomato, onion and avocado mayo
- **grilled vegetable wrap** with seasonal marinated grilled vegetables, honey balsamic syrup and feta cheese
- mixed greens salad with herb vinaigrette and ranch dressing
- pasta salad with fresh vegetables
- house-made chips
- assorted cookies

Ballpark Fare..... \$20

- grilled brats and sauerkraut
- hot dogs
- char-grilled sirloin beef sliders
- pasta salad with fresh vegetables
- house-made potato salad
- baked beans
- house-made chips
- fresh bakery rolls
- assorted cookies



LUNCH

LUNCH BUFFET ENTRÉES

Minimum of 25 guests. Served with freshly brewed coffee and hot herbal teas. Lunch buffets are available until 2:00 pm only.

Add Soup du Jour to any lunch..... \$3 per person

Available soups: wild mushroom bisque, grilled chicken and garden vegetable, tomato bisque, beef and barley, broccoli cheddar

L'Italiano..... \$22

- chicken piccata
- cheese ravioli with tomato basil sauce
- baked penne pasta with Bolognese sauce
- classic Caesar salad
- caprese salad
- breadsticks
- assorted cookies

La Fiesta..... \$22

- marinated steak and chicken fajitas with peppers and onions
- grilled vegetable enchiladas, red sauce and cheese
- chori-quezo dip, house-made guacamole and salsa served with tortilla chips
- black bean and corn salad
- Spanish rice
- warm flour tortillas
- churros

Southern Cookout..... \$22

- shredded barbeque pork
- southern rubbed grilled chicken breasts
- house-made potato salad
- coleslaw
- macaroni and cheese
- house-made chips
- fresh baked rolls
- assorted cookies

Farmer's Table..... \$22

- seared chicken breast, lemon thyme au jus
- roasted garlic pasta prima vera
- mixed greens salad with herb vinaigrette
- seasonal fresh vegetables
- barley rice pilaf
- fresh baked rolls
- assorted cookies



LUNCH

GRAB & GO LUNCHES

Minimum six (6) orders per selection. Includes fresh whole fruit, bag of potato chips, cookie and one Pepsi product.

Sandwich Selections \$16

- **ham and cheddar on a wheat roll** with lettuce, tomato, onion and honey mustard aioli
- **roasted turkey and Swiss on a wheat roll** with lettuce, tomato, onion and citrus herb mayo
- **roast beef and provolone on rye** with lettuce, pickles and Russian dressing
- **turkey BLT and provolone wrap** with lettuce, tomato, onion and avocado mayo
- **grilled vegetable wrap** with seasonal marinated grilled vegetables, honey balsamic syrup and feta cheese



LUNCH

PLATED LUNCH ENTRÉES

Minimum of 25 guests. All entrées are served with choice of soup or salad, freshly baked rolls and butter, gourmet coffee and hot herbal teas.

CHOICE OF SALAD OR SOUP:

House Salad

spring greens, grape tomatoes, cucumbers, carrots and herb vinaigrette

Soup (select one)

- wild mushroom bisque
- grilled chicken and garden vegetable
- tomato bisque
- beef and barley
- broccoli cheddar

CHOICE OF ENTRÉE:

- Beef Short Rib** \$22
slowly braised, cabernet reduction, seasonal vegetables, whipped potatoes
- Penne Pasta Primavera** \$20
penne pasta and seasonal vegetables with roasted garlic parmesan butter sauce
- Coriander-Fennel Crusted Pork Loin** \$22
quinoa-wild rice pilaf, seasonal vegetables, peppercorn demi
- Rosemary-Honey Grilled Chicken** \$21
fingerling potatoes, seasonal vegetables, wild mushroom brandy sauce
- Lemon Herb Seared Wild Salmon**..... \$23
roasted Yukon gold potatoes, seasonal vegetables, dill pesto cream sauce



DISPLAYS & HORS D'OEUVRES

CULINARY DISPLAYS

Designed to serve 50 guests

Vegetable Crudité \$140 per platter
fresh seasonal vegetable display served with green goddess dressing and roasted garlic hummus

Fresh Fruit Display \$165 per platter
an array of seasonal fruits and berries

Cheese & Sausage Display \$195 per platter
a variety of Wisconsin's best crafted cheeses and sausages, served with assorted crackers

Italian Antipasto \$250 per platter
grilled and marinated vegetables with an assortment of Italian specialty meats and cheeses

Shrimp Cocktail \$280 per platter
fresh poached shrimp, cocktail sauce and lemon



DISPLAYS & HORS D'OEUVRES

HORS D'OEUVRES – COLD

Priced per 50 pieces. Please note: For passed hors d'oeuvres, a \$50 charge per attendant is required.

Chicken Waldorf Sliders	\$150
chicken, apple, celery, walnut, citrus mayo on a pretzel slider roll	
Mini Tomato Caprese Skewers	\$110
skewered grape tomatoes, kalamata olives, fresh mozzarella and basil, black pepper, extra virgin olive oil and balsamic glaze	
Roasted Chicken Crisps	\$150
grilled chicken, sun-dried tomato, basil, feta, pita crisp	
Pepper Crusted Beef Tenderloin Crostini	\$225
horseradish crème fraîche	
Prosciutto Wrapped Asparagus	\$150
Tomato Bruschetta	\$125
Goat Cheese Costini	\$110
fig and pancetta	
Blackened Tuna Sashimi	\$225
mango salsa, micro greens, crostini	
Shrimp Ceviche	\$210
shrimp, avocado, tomato, lime, cilantro	
Shrimp Adobo Tostada	\$160
cojita cheese, scallion sour cream	
Smoked Salmon Mousse	\$185
cucumber, dill crème fraîche	
Heirloom Tomato Gazpacho Shooters	\$170



DISPLAYS & HORS D'OEUVRES

HORS D'OEUVRES – HOT

Priced per 50 pieces. Please note: For passed hors d'oeuvres, a \$50 charge per attendant is required.

- BBQ Bacon Wrapped Scallops.....\$160**
- Cornmeal Crusted Shrimp..... \$175**
remoulade sauce
- Smoked Polish Sausage Lollipops.....\$120**
caramelized onion marmalade, micro greens
- Blue Crab Cakes\$185**
remoulade sauce
- Vegetable Spring Rolls.....\$150**
sweet chili sauce
- Roasted Vegetable Quesadillas.....\$110**
grilled vegetables, roasted peppers, pico de gallo and avocado crème
- Chicken Quesadillas..... \$125**
grilled chicken, roasted peppers, pico de gallo and avocado crème
- Pancetta Florentine Stuffed Mushroom\$130**
spinach, herbs and cream cheese
- BBQ Beef Brisket Sliders.....\$125**
house-smoked beef brisket, BBQ, pickle chips



DISPLAYS & HORS D'OEUVRES

GAME DAY FARE

Priced per 50 pieces

- Chicken Wings**\$125
honey BBQ or Buffalo, with bleu cheese and celery sticks
- Chicken Tenders**\$125
ranch dip, BBQ sauce
- Mini Sliders**.....\$150
choice of beef, chicken, BBQ pulled pork
- Mini Hot Dogs**.....\$150
- Mini Bratwursts**.....\$150
- Loaded Potato Skins**.....\$125
bacon, cheddar, sour cream, chives
- Mini Corn Dogs**.....\$115
served with honey mustard dipping sauce
- Spinach and Artichoke Dip**\$120
served with toasted pita points
- Chips and Salsa**.....\$110
house-made salsa verde and salsa fresca
- House-made Chips**.....\$110
roasted onion dip
- Tableside Snack Trio Mix**.....\$3.50 per person/\$35 per table
Gardetto's, M&M'S and peanuts

All prices are priced per person unless noted otherwise. All prices are subject to 18% administrative charge and applicable sales tax.



PACKAGES & STATIONS

CHEF'S PACKAGES

Minimum of 50 guests

One Station	\$28
Two Stations	\$42
Three Stations	\$52

The Bleachers

- vegetable crudité
- mini brats and hot dogs
- house-made chips with dip
- build your own mac & cheese station

Fiesta de Cervceros

- tortilla chips with house-made salsa and guacamole
- roasted vegetable quesadillas
- build your own taco station with chicken tinga and beef barbacoa

Pub Crawl

- Midwest display of local cheeses, meats, preserves, Door County cherry mustard, breads and house-made pickles
- house-made chips
- beef sliders with smoked gouda, shallot jam and arugula
- fish and chips

Asian Market

- chilled soba noodle salad
- vegetarian Bánh mì sandwiches
- grilled chicken satay with peanut sauce
- build your own ramen station

Italian

- antipasti platter
- grilled panzanella salad
- chicken penne arrabiata
- seared parmesan polenta cakes with mushroom thyme ragout

Comfort

- vegetable crudité
- tomato bruschetta
- andouille sausage in buttery pastry with onion marmalade
- Leinenkugel's Creamy Dark short ribs with white cheddar grits



PACKAGES & STATIONS

ACTION STATIONS

Minimum of 25 guests

Two Stations	\$22
Three Stations	\$30
Four Stations	\$36

Farmers Market Chop Salad

- variety of fresh greens, vegetables, local cheeses and honey balsamic vinaigrette

Italian Chop Salad

- romaine, iceberg, grilled chicken, radicchio, cucumber, marinated artichokes, sundried tomatoes, gorgonzola cheese and basil lemon vinaigrette

Pasta

- assorted pastas and sauces, grilled chicken, grilled Italian sausage, assorted fresh vegetables and herbs

Asian Expo

- marinated chicken and beef strips stir-fried in a soy-ginger sauce with assorted fresh vegetables served with steamed sticky rice and Chinese noodles

Fiesta Fajitas

- adobo chicken and grilled skirt steak sautéed with peppers and onions, served with Spanish rice, sour cream, house-made guacamole, house-made salsa and flour tortillas

Mac & Cheese

- classic cheddar sauce, smoked gouda sauce, chicken, shrimp, pork, sirloin, assorted fresh vegetables and shredded cheeses

Potato Bar

- choice of mashed or baked potatoes, grilled chicken, shrimp, bacon, assorted fresh vegetables and shredded cheeses

Risotto

- grilled chicken, shrimp, bacon, and assorted fresh vegetables

Fish Taco

- Mahi Mahi, tortillas, black beans, citrus slaw, red onions, cheese, sour cream and guacamole

Kebab Station

- chicken kebobs, pitas, grilled vegetables, garlic sauce and pickled red onion

Cold Smoked Asparagus Salad

- Carr Valley Blue, fried kale, brown butter aioli and preserved cherry vinaigrette

Carved Five Spiced Pork Belly

- soba noodle salad

Chicken and Dumplings

- creamy chicken veloute and seared gnocchi

Southern BBQ Buttered Shrimp

- white cheddar grits and micro greens



PACKAGES & STATIONS

CARVING STATIONS

Please note: one chef is required per carving station. \$75 per chef for two hours.

- Citrus Cilantro Roasted Pork Loin\$275**
 (estimated serving size 25 guests)
 charred onion tomato relish, chipotle aioli and silver dollar rolls

- House Smoked Breast of Turkey\$300**
 (estimated serving size 30 guests)
 dijon mustard, cranberry pecan relish and silver dollar rolls

- Honey Glazed Ham\$300**
 (estimated serving size 35 guests)
 whole grain mustard and buttermilk biscuits

- Slow Roasted Inside Round of Beef\$350**
 (estimated serving size 40 guests)
 whole grain mustard, horseradish cream and silver dollar rolls

- Beef Tenderloin\$400**
 (estimated serving size 20 guests)
 tarragon aioli, horseradish cream and fresh onion rolls

- Prime Rib\$500**
 (estimated serving size 30 guests)
 horseradish cream and silver dollar rolls



DINNER

DINNER BUFFET

Minimum of 25 guests. Served with freshly brewed coffee and hot herbal tea.

The Clubhouse..... \$35

- brats and sauerkraut
- hot dogs
- grilled chicken breast
- shredded BBQ pork
- mixed greens salad
- house-made potato salad
- house-made chips
- rolls and buns
- cookies and brownies

South of the Border..... \$35

- grilled chicken breasts with chipotle cream
- grilled flank steak with charred scallion salsa verde
- patatas bravas with almond romesco with cilantro aioli
- tortilla salad with cilantro lime vinaigrette
- fire roasted corn and black beans
- Spanish rice
- tortilla chips with salsa and guacamole
- churros

Little Italy..... \$35

- chicken piccata
- cheese ravioli with tomato basil sauce
- baked penne pasta with Bolognese sauce
- classic Caesar salad
- caprese salad
- antipasto platter
- seasonal vegetables
- breadsticks
- tiramisu

A Taste of the South \$35

- fried catfish with creole remoulade
- BBQ beef brisket
- mixed greens salad with honey balsamic vinaigrette
- roasted potato salad with warm bacon dressing
- macaroni and cheese
- sautéed seasonal vegetables
- white cheddar grits
- cornbread and biscuits with whipped honey butter
- pecan pie

The Supper Club..... \$35

- seared chicken breast with brandy mushroom cream
- grilled sirloin gorgonzola gratin with onion and asparagus ragout
- mixed greens salad with herb vinaigrette
- Caesar salad
- green beans with fire roasted peppers
- horseradish whipped potatoes
- roasted garlic pasta prima vera
- chocolate fudge cake

All prices are priced per person unless noted otherwise. All prices are subject to 18% administrative charge and applicable sales tax.



DINNER

PLATED ENTRÉES

Minimum of 25 guests. All plated dinner selections are served with a salad, freshly baked dinner rolls, gourmet coffee and assorted hot herbal teas.

Signature Salad Selection - select one salad to be included with your dinner entrée:

- **House Salad** - spring greens, grape tomatoes, cucumbers, carrots, herbed vinaigrette
- **Caesar Salad** - crisp romaine, parmesan, garlic croutons, zesty Caesar dressing
- **Spinach Salad** - apples, walnuts, red onions, blue cheese, cider vinaigrette

PLATED DINNER SELECTIONS

Herb Roasted Airline Chicken..... \$30

wild rice pilaf, haricot verts, baby carrots, Champagne cream sauce

Chicken Marsala \$27

herb roasted fingerling potatoes, haricot verts, baby carrots, marsala wine reduction

Roasted Pork Loin..... \$28

wild rice pilaf, baby carrots, asparagus, crimini oyster mushroom brandy sauce

Grilled Filet Mignon (8oz.)..... \$44

parsnip mashed potatoes, balsamic braised Cipollini onions, asparagus, natural au jus

Prime Rib (12oz.)..... \$36

horseradish mashed potatoes, balsamic braised Cipollini onions, asparagus, natural au jus

Wild Salmon Filet..... \$32

wild rice pilaf, haricot verts, baby carrots, lemon caper beurre blanc

Seared Polenta Cakes..... \$21

wild mushroom ragout, roasted red pepper coulis, asparagus

Penne Prima Vera..... \$23

penne pasta, seasonal vegetables, roasted garlic parmesan butter sauce



DINNER

COMBINATION PLATED ENTRÉES

Filet Medallions & Salmon \$46

medallions and wild mushrooms sauté, pinot noir reduction, herb crusted salmon, dill butter sauce, herb roasted fingerling potatoes and asparagus

Seafood Stuffed Shrimp & Pan Seared Chicken \$40

three scampi style prawns stuffed with seafood, scaloppini chicken breast, lemon beurre blanc, horseradish whipped potatoes, and haricot vert

Filet Mignon & Shrimp Scampi \$48

Bordelaise sauce and garlic beurre blanc, sour cream and chive smashed gold potatoes and asparagus

Petit Filet Mignon & French Breast of Chicken \$42

Pinot Noir reductions and lemon caper butter sauce, roasted garlic red potatoes and haricot vert



DINNER

CHILDREN'S MENU

Plated meals for children 10 & under

Children's Dinner..... \$15

Select one starter:

- **Fresh Fruit Cup**
- **House Salad** served with ranch dressing

Select one entrée:

- **Kid's Pasta** with choice of marinara or alfredo sauce, meatballs and garlic bread
- **Breaded Chicken Fingers (3)** served with ranch dressing or BBQ dipping sauce and a side of mac & cheese
- **1/3 lb. Cheeseburger** with lettuce, tomato, pickle and American cheese on a toasted bun, served with waffle fries

Select one dessert:

- **Chocolate Chip Cookie**
- **Chocolate Chunk Brownie**



DESSERTS

PLATED DESSERTS

- Cheesecake** \$9
graham cracker crust, topped with mixed berry compote
- Carrot Cake** \$9
cream cheese buttercream, chopped walnuts
- Red Velvet Cake** \$9
cream cheese buttercream icing
- Seasonal Fruit Tart**..... \$9
buttery pastry shell with seasonal fruit filling
- Chocolate Ganache Cake** \$9
ganache filling and chocolate buttercream icing, sprinkled with Irish cream liqueur
- Lemon Mousse Cake** \$9
genoise cake with lemon mousse filling and buttercream icing



DESSERTS

DISPLAYS & ACTION STATIONS

- Build-Your-Own Sundae Bar \$10**
 - vanilla and chocolate ice cream
 - toppings include: Reese’s Peanut Butter Pieces, Oreo Cookies, chocolate chips, M&M’S, maraschino cherries, whipped cream, jimmies, chocolate chip cookies, brownies and chocolate & caramel sauces
- Assorted Mini Cupcake Display \$90 (serves 50)**
 - choice of lemon pound cake, Ghirardelli chocolate, peanut butter delight and red velvet
- Assorted Dessert Bar Platter \$90 (serves 50)**
- Assorted Cookie Platter \$50 (serves 50)**
- Brownie Platter \$90 (serves 50)**

All prices are priced per person unless noted otherwise. All prices are subject to 18% administrative charge and applicable sales tax.



DESSERTS

CELEBRATION CAKE

Specially made for your occasion and customized with a message or special theme. Add à la mode for an additional \$2 per person.

Select Your Cake Size:

- 1/2 Sheet, 2 Layer \$100 (serves 30)
- 1/2 Sheet, 4 Layer \$175 (serves 50)
- Full Sheet, 4 Layer \$350 (serves 100)

Select Your Cake:

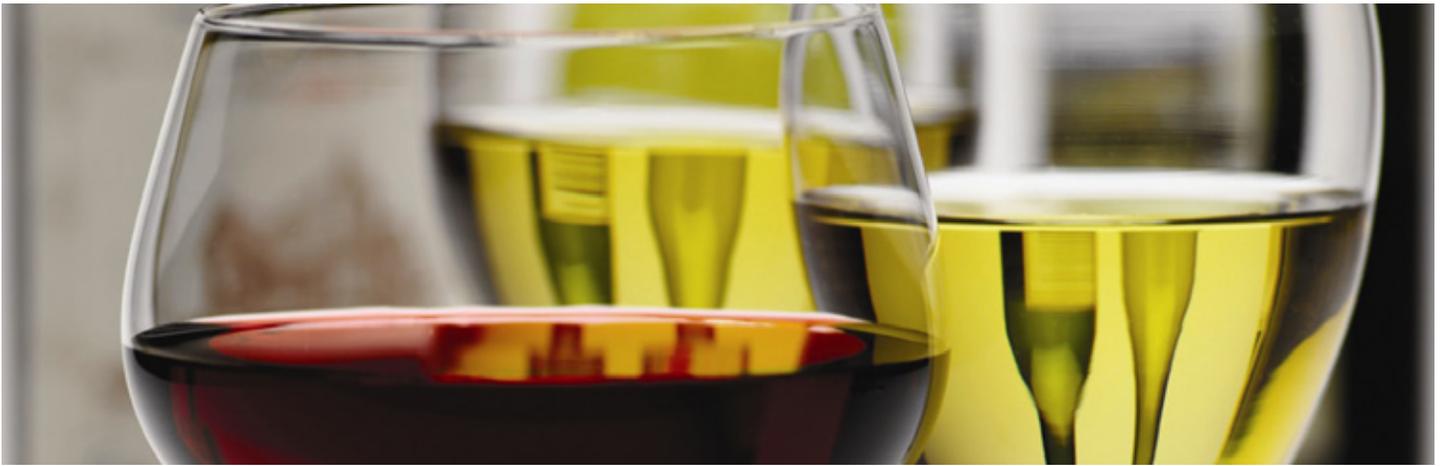
- vanilla
- chocolate
- carrot
- marble
- red velvet

Select Your Frosting:

- vanilla buttercream
- chocolate buttercream

Select Your Filling:

- vanilla buttercream
- chocolate buttercream
- raspberry filling
- chocolate mousse
- lemon mousse



COCKTAILS & BAR SERVICE

HOSTED BAR PACKAGES

Packages are priced per person.

Beer and Wine Hosted Bar Service

Domestic beer, house wines and assorted soda products

First Four Hours.....	\$25
Each Additional Hour.....	\$6

Call Brand Hosted Bar Service

Call Brand spirits, house wines, domestic beer, mixers and assorted soda products

First Hour	\$10
Each Additional Hour.....	\$8

Premium Brand Hosted Bar Service

Premium brand spirits, house wines, domestic beer, mixers and assorted soda products

First Hour	\$12
Each Additional Hour.....	\$10

CONSUMPTION BAR SERVICE

Packages are priced per drink.

Domestic Beer

Miller Products including Miller Lite, High Life and Coors Light

Draft.....	\$5.50
Bottle.....	\$6.00

Imported, Specialty & Craft Beer

Blue Moon, Redd's, Seasonal Leinenkugel's and local Craft Beers
(may change based on season and availability)

Draft.....	\$6.50
Bottle	\$7.00

Selected House Wines

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot
(a complete list of wines available upon request)

Glass.....	\$6.75
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Mixed Drinks

Call.....	\$7.25
Premium.....	\$7.75

*Open bars can be charged on consumption, based on the prices listed above. Cash bar prices available upon request.
A bartender fee of \$75.00 per bartender (for the first 4 hours) shall apply to all bar functions. Bartenders are required, and charged for, unless otherwise stated.
Bar prices are subject to change depending on event location.*

POLICIES & PROCEDURES

Meal Guarantees

Guarantees are required for the number of persons attending your special event by 11:00am, seven (7) business days prior to your special event. This number will be considered a guaranteed number for attendance and cannot be subject to reduction. If no guarantee is received, the expected number of guests on the contracted Banquet Event Order will be considered the guarantee. If attendance falls below the guarantee, the contact on the contract is responsible for the number guaranteed.

Contract Confirmation

The client has 72 hours from the date of the contract to return the signed contract to Delaware North Sportservice with deposit information. If a signed contract is not received within this time frame, the contract becomes null and void. Upon receipt of the contract, a 50% non-refundable deposit will be assessed to your credit card via your deposit information. The remaining balance will be applied to your credit card on file at the completion of your event.

Cancellation

If a cancellation occurs 21 days prior to your special event, no additional charges (beside the deposit) will be assessed to you. If a cancellation occurs less than 21 days prior to your special event, 50% of your estimated contract will be assessed to your credit card. If a cancellation occurs within 72 hours of your special event, full charges will be applied to your credit card. All cancellations must be received in writing.

Food and Beverage Service

All Federal, State and Local laws regarding food and beverage purchase and consumption will be strictly adhered to.

Delaware North Sportservice and the Milwaukee Brewers reserve the right to serve alcohol to no one under 21 years of age.

All food and beverage consumed must be purchased through Delaware North Sportservice, unless special arrangements have been made. Remaining food shall not be taken from the premises.

Service Charge

All food and beverage is subject to an 18% taxable service charge and 6.1% sales tax. The service charge is not a gratuity and will not be paid to the employees providing your service. Groups requesting tax exemption must provide tax-exempt status with the return of the signed contract.

Catered functions for groups of less than 25 people will be charged a labor cost fee of \$100.

Labor Charges

A bartender labor cost fee of \$75 per bartender (based on a four (4) hour minimum) shall apply to all bar functions. Bartenders are required and charged for unless otherwise stated. Additional labor hours will be charged at \$35 per hour per bartender. Delaware North Sportservice recommends one (1) bartender for every 50 to 75 guests. If you will require additional bartenders for every 50 to 75 guests, additional labor charges may be assessed to you.

Plating Fee of \$1.75 per guest will be assessed for all outside desserts or cakes brought on-site.

Charges may be assessed for special activities not previously agreed upon or approved prior to your special event, such as special set-up, moving heavy items, handling and storage, etc.

Additional china rental fees may apply.

Payments

A credit card and method of payment is required to be sent in with the signed contract. A direct billing application will need to be completed and sent to Delaware North Sportservice if a credit card cannot be provided. Upon receipt of the contract in the, a 50% non-refundable deposit will be assessed to your credit card. The remaining balance will be applied to your credit card on file at the completion of your event. If a method of payment is not received seven (7) days prior to your event, services will not be rendered.

All cancellations must be received in writing.

Taxes and Pricing

All Federal, State and Municipal taxes are applicable and will be assessed to all goods and services (including service charge).

Price Quotations

Menu pricing within this menu is subject to a proportionate increase to meet increased costs of foods, beverages and other costs of operation existing at the time of performance of our service. The client expressly grants the right to Delaware North Sportservice to raise the prices quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitution.

Liability

The client assumes the responsibility for any damages caused by it or any of its guests, invitees or other persons attending the special event.

Delaware North Sportservice and the Milwaukee Brewers will not be responsible for any lost, missing or stolen items you should bring to your special event. Please assign a responsible representative to gather items you have brought to the special event.

Delaware North Sportservice Catering and the Milwaukee Brewers will not be responsible for any gifts or cards given at your special event.