

# EVENT MENU

Served Family style for groups with 15-25 guests or Buffet for groups with 25-150 guests.



## ENTREE PACKAGES

Includes 8 baskets of Fried Cheese Curds and assorted cookies.

### ROASTED CHICKEN

**\$675 for 25 people or \$27 per person**

Our special roasted chicken thighs with a choice of sauce (honey balsamic glazed or French onion), served with maple dijon carrots and a mushroom wild rice. **GLUTEN FREE**

### PORK SCHNITZEL

**\$700 for 25 people or \$28 per person**

German style breaded pork cutlets with mustard gravy and sauerkraut. Served with mashed potatoes and seasonal roasted veggies.

### MINI PULLED PORK SLIDERS

**\$550 for 25 people or \$22 per person**

Slow-roasted seasoned pulled pork topped with a sweet tangy BBQ served with our house made coleslaw and beer cheese mac and cheese. (Gluten-free mac upon request for additional fee)

### HANDCRAFTED SANDWICHES

**\$375 for 25 people or \$15 per person**

Choice of roasted turkey or grilled chicken with choice of a brioche bun or wrap, served with pickles, chips, and pesto pasta salad. Comes with mayo, lettuce, bacon, onion, cheddar cheese, and mustard on the side.

### TRADITIONAL WISCONSIN BEER-BATTERED FISH FRY

**\$650 for 25 people or \$26 per person**

Our famous beer-battered cod served with traditional potato cakes and apple sauce. Comes with our delicious house-made coleslaw, lemon wedges, and tartar sauce. (Vegan option available)

### MILWAUKEE SAUSAGE FLIGHT

**\$575 for 25 people or \$23 per person**

Keilbasa and beer brats with kraut and house-made cider onions served with pretzel buns. Comes with your choice of chips or fries and a garden salad with choice of dressing.

### CHICKEN WING BAR

**\$475 for 25 people or \$19 per person**

Teriyaki, buffalo, and BBQ wings served with celery and ranch, with the choice of fries or chips. (Can substitute for chicken strips)

### PIZZA PARTY

**\$350 for 25 people or \$14 per person**

Gluten-free pizzas in a variety of flavors: caprese, cheese and pepperoni. Served with a garden salad and choice of dressing.

## APPETIZERS

Feeds 25 guests.

### CHEESE & CRACKERS \$65

Assorted cheeses and crackers.

### GARDEN SALAD \$80

Mixed green salad topped with fresh tomatoes, carrots and onions with croutons and choice of (pick 2) French, balsamic, or ranch.

### FRESH VEGGIE TRAY \$90

Assorted fresh seasonal veggies served with our famous garlic ranch dipping sauce.

### FRESH FRUIT TRAY \$90

Assorted seasonally fresh fruits.

### TERIYAKI MEATBALLS \$75

Meatballs tossed in our teriyaki sauce topped with sesame seeds and chives.

### GERMAN MEATBALLS \$85

Meatballs topped with German-style mustard gravy served with kraut and house cider onions.

### CHEESE CURD BASKETS \$100

8 baskets of our famous curds for the tables.



**UPGRADE YOUR EVENT WITH  
CHEF-CURATED PASSED  
APPETIZERS FOR A UNIQUE  
GUEST EXPERIENCE!**

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## GRAZING DISPLAYS

Feed 25 guests with one of our awe-inspiring displays.

### CHARCUTERIE TABLE \$250

Grazing table of local assorted nuts, crackers, dried fruits, and cheeses.

### SOFT PRETZEL DISPLAY \$95

Small German soft pretzels washed with beer served with Düsseldorf mustard and our famous beer cheese. (Cheese fountain available for extra charge)

### ASSORTED DESSERTS DISPLAY \$150

Artful display of assorted sweets, pastries, and fruits.

### CHOCOLATE FOUNTAIN \$140

Chocolate ganache flowing from an elegant fountain served with assorted snacks and fruits for dipping.

## DESSERTS

### COOKIE TRAY \$70

Tray of assorted cookies includes 3 dozen.

### MINI DESSERT TRAY \$100

Assortment of mini desserts: macarons, éclairs, kringle, chocolate chip cookies, cheesecakes, and bars.

## SIDES À LA CARTE

Feeds 25 guests.

### MUSHROOM WILD RICE \$55

### MAPLE DIJON CARROTS \$75

### MASHED POTATOES & GRAVY \$40

### ROASTED SEASONAL VEGGIES \$65

### POTATO CAKES & APPLE SAUCE \$55

### CREAMY COLESLAW \$25

### PESTO PASTA SALAD \$75

### KETTLE CHIPS \$43

### FRENCH FRIES \$40

**HANDCRAFTED  
HAPPINESS**

## BEER + BEVERAGES

### LAKEFRONT BREWERY BEER (18 TAPS)

Full pour, half pour, can, or pitcher.

### GOLDEN MAPLE ROOT BEER

Lakefront's own recipe made with real maple syrup.

### FOUNTAIN DRINKS

Coca-Cola®, Diet Coke®, Sprite®, Pibb Xtra®, Mello Yello®, iced tea, lemonade, or cranberry.

### WINE

Wollersheim Winery's Prairie Fumé, Prairie Sunburst, or Blushing Rosé.



## BEER, WINE, & SOFT DRINKS

- DRINK TICKETS
- CASH BAR

## COFFEE STATION

- DAIRY OPTIONS & SUPPLIES INCLUDED

## SPIRITS

- TRADITIONAL PACKAGE
- PREMIUM PACKAGE
- CUSTOM COCKTAILS

# EVENT MENU



## EVENT SPACES

Lakefront Brewery offers multiple event spaces to meet your group's size and needs. All inquiries welcome, criteria can be adjusted to accommodate any event.

### TABLE RESERVATION AVAILABLE SUN-FRI

Dining Options:

- Food Pre-order
- Order off the menu upon arrival
- Up to 25 guests

### SEMI-PRIVATE DINING ROOM AVAILABLE SUN-FRI

Dining Options:

- Catering
- Food Pre-order
- Order off the menu upon arrival
- Up to 25 guests

### SEMI-PRIVATE CATERING AVAILABLE SUN-THURS

Dining Options:

- Catering required
- 25 - 150 guests

### BEER HALL BUYOUT PRICING VARIES BY SEASON

Dining Options:

- Catering required
- Group size can vary
- Riverfront Patio Available April to October

### BEER GARDEN RENTAL AVAILABLE SUN-THUR APRIL TO OCTOBER

Dining Options:

- Catering
- Food Pre-order
- Order off the menu
- Up to 125 guests

## BREWERY TOURS

Public & Private Tours to accommodate groups of any size. Wow your guests with America's favorite brewery tour!

### PRIVATE TOUR GROUP

**WEEKDAY TOUR - MINIMUM OF 20 GUESTS**

**WEEKEND TOUR - MINIMUM OF 35 GUESTS**

Tour options:

- Full Tour
- Mini Tour

### PUBLIC TOUR GROUP

**UP TO 45 GUESTS PER TOUR**

Timing and availability varies on day-of-week

## OTHER AMENITIES

### CURDS À LA CARTE - FOOD CART 50-200 GUESTS

Outdoors only / Seasonal

### CURD WAGON - FOOD TRUCK ANY GROUP SIZE

Outdoors only / Seasonal

### A/V EQUIPMENT

- Projection screen
- Microphone
- Overhead speakers
- Stage w/ podium
- Table linens
- Personalized in-house ad space
- Branded GOBO light
- Kegnado light colors
- Live music
- Specialized playlist

### MISCELLANEOUS

- Balloon archways
- Photo-op setup
- Personalized signage
- Branded tap handle
- Event-themed specialty cocktails



# EVENT MENU



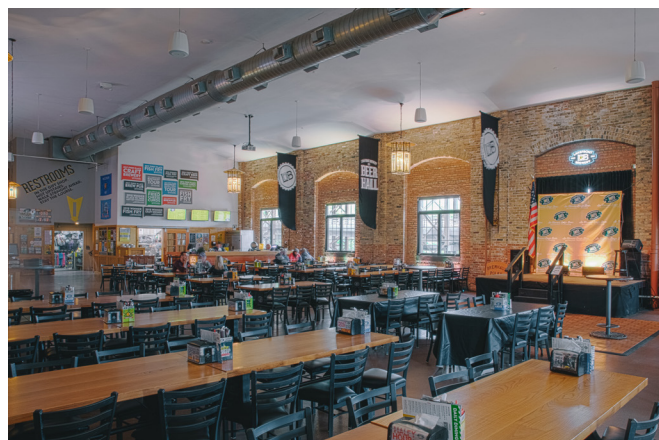
## BREWERY TOURS

Capacity of 45 guests per tour.



## BEER HALL

Capacity of 399 guests.



## CATERING



## BEER GARDEN



## CURD WAGON



## CURDS À LA CARTE

