

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

\$750 for 25 people or \$30 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

\$500 for 25 people or \$20 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

\$525 for 25 people or \$21 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

\$500 for 25 people or \$20 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 \$89

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

FRESH FRUIT TRAY \$90

Assorted seasonally fresh fruits.

TERIYAKI MEATBALLS \$80

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

GERMAN MEATBALLS \$89

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

CHEESE CURD BASKETS \$99

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 25-35 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 \$125

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

