



Cheers to you for seeking the good with Good City Hall for your upcoming event! Thank you.

ABOUT GOOD CITY

Good City Brewing is an urban production brewery, taproom and event space. We opened our doors on June 17, 2016 and within a year expanded to add a roof deck and Good City Hall, a go-to urban event space on Milwaukee's East Side.

Good City is built on the conviction that everyone should live life as if they have been granted a key to their city. To have a key is to Seek the Good as a friend and ally of your local place. For us, this means pursuing excellence in everything that we do. From brewing beer to creating delectable food from scratch and hosting events that inspire others to live with a key and participate in Milwaukee's resurgence.

We look forward to helping you Seek the Good with your event at Good City.

Cheers!

	May - October	November - April
Sunday - Thursday	\$250 Room Rental Room rental waived with \$1,250 food/bev min	\$250 Room Rental Room rental waived with \$1,250 food/bev min
Friday	No Room Rental \$2,000 food/bev min	No Room Rental \$2,000 food/bev min
Saturday	No Room Rental \$5,000 food/bev min	No Room Rental \$3,000 food/bev min



THE FOLLOWING IS INCLUDED WITH YOUR WEDDING PACKAGE:

- Exclusive use of Good City Hall
- Seating for up to 130 guests/200 reception style
- All chairs and custom built tables are included
 - o No rentals are needed!
- All plates, napkins, beer glassware, water glassware, and cutlery
- In-house Brewery Chef overseeing your dining experience
- In-house Event Director overseeing logistics and ensuring a memorable experience
- Customized floor plan assistance
- Secure area to store your personal items
- A private bar serving Good City beer
- 2 private restrooms
- Air conditioning
- 2 operational glass garage doors for excellent light and breeze
- Free onsite parking available
 - o Additional nearby lot available for rent
- Patio and sidewalk access
- Free game set up available for guest use
- Complimentary dinner for two on your One-Year Anniversary in our Tap Room*
 - *Wedding bookings only, no rehearsal dinners

RENTAL TIMES:

- 5pm Midnight
 - For advance decoration times, please coordinate with our Event Director
 - Additional times may be available by request
- You have the option to drop your decor items in a designated area the day before your event and leave them until the next day
 - All gifts/valuables must be taken home the evening of your event
 - Please be sure to arrange drop off and pick up times for your items with your Event Director



FAQ

Can we host our ceremony at Good City?

Of course! We would love to assist in your ceremony at Good City Hall. A \$250 room reset fee will apply.

What about hosting our ceremony on the rooftop?

Yes! Because of our rooftop hours, you are welcome to host your ceremony prior to 1:00pm any day of the week. Everything must conclude and all guests must be departed from the roof by 1:00pm. You are welcome to treat your guest to a brewery tour immediately following your ceremony while you take photos.

The roof capacity is 100-120

Investment: \$250

Which includes exclusive use of our unique rooftop and the setup/teardown of tables and chairs.

Can we use the rooftop during our reception?

Yes! We are happy to section off a portion for an add on of \$300 per hour on Friday's and Saturday's, and \$150 on weekdays. Alternatively, your guests are welcome to join the general public during your event.

What are our parking or transportation options?

A free parking lot with up to 40 spaces is located behind our building and is available on a first come first serve basis.

Additionally, a 100 space parking lot is located directly across Farwell Ave. from Good City. This lot is available from 3pm until 12:30am and can be rented for \$300.

All rental dates must be approved two weeks in advance. Parking is at your own risk.

Street parking is also available.

If you want to treat your quests to a ride, please look into Lyft Events or Uber Events.

Is Good City ADA accessible?

Good City Hall, Taproom, Draft Room, sidewalks/patio and restrooms are ADA accessible. Our rooftop patio is not.

Are there adequate restrooms?

Yes, we have two private restrooms for your guests in Good City Hall.

We would like to host entertainment, what are our options?

You are welcome to host a DJ or band who brings their own sound system at no extra cost. If you need access for an ipod or computer to play your own music and a microphone for speeches, we include a small sound system with your rental.

For live bands, we strongly suggest hiring our in-house sound technician for a cost of \$200.



FAQ CONTINUED...

Are there any other fees involved?

Hidden fees are the worst, therefore, we like to lay it all out there. Our pricing is subject to a 22% service fee along with applicable taxes. Our service fee covers items such as staffing, utilities, A/V, cleaning, and event furniture. Gratuity is optional. Should you wish to extend gratuity to the staff for your event, please connect with the Event Director or onsite manager.

Are there any restrictions?

Please, no adhering anything to our walls, floor or ceiling. We highly suggest using easels for pictures or displays, tabletop frames for pictures and magnets to hang lights. All current displays or lighting in the space cannot be changed or removed. The use of glitter, confetti, sequins, bubbles and real petals on the floor. Smoke machines, bubble machines and/or tinsel are prohibited. Only enclosed candles with the wax in glass are permitted. Smoking is prohibited in all areas of the building and must be at least 25 feet from any entrance, exit or garage doors. Please, no food, glass or outside beverages on our rooftop patio.

What are some final details I should be aware of?

After you book, our Event Director, will be available for any questions or advice you need during your planning process. Honestly! Come in for a beer sometime and chat over your event. We are willing and ready to help make your event a success!

Final details of your event including guest count, menu selections, room diagram configuration, schedule, and final balance is due no later than 14 days prior to your scheduled event. The final guest count is the minimum number of guests for which your event will be charged, and other associated charges will determine your final balance. If your guest count increases with two weeks of your event, please contact us.

How far in advance can I book my date?

We take reservations up to 18 months in advance.

I am ready to book! What is involved in reserving my date?

We require a deposit of 20% of your food and beverage minimum plus tax (5.6%) upon signing the contract in order to reserve Good City Hall. Deposits are non-refundable.

The client will pay the total balance in full of the final event order including all taxes and 22% service charge a minimum of 14 business days prior to the event.



FAQ CONTINUED...

Since you have delicious in house catering, when do we get to try the food?

We understand the importance of creating the perfect menu, so we want you to be completely confident in your selections. Therefore, we host several Wedding Showcases throughout the year. At the Showcase we will have a sampling of our menu and a beer tasting. You will also get to meet with other couples and ask any additional questions regarding your wedding. After the Showcase you will have a wonderful idea of our menu and be ready to place your food order.

If you have already booked with Good City, your tasting is complimentary for two guests per the contract. If you want to try the menu prior to booking, it is \$25 per person. Should you proceed with the contract, we will absorb the tasting price into your event balance.

Tasting Showcase dates:

The 2nd or 3rd Wednesday in April, July and October.

Your Event Director will reach out with more information closer to the Showcase dates. We suggest attending a showcase at least 4-5 months out from your date, just before formal invites are printed and sent.

Special Menu Requests:

The menu on the next few pages is designed to give you a taste of what Good City can offer. Have something else in mind? Our Chef welcomes the opportunity to design a custom menu based on your vision, traditions, favorites or something you believe would be a perfect fit. Childrens' and vegetarian menus are available and we are happy to work with any dietary needs you or your guests may have.

Multiple Entree Dinners:

Should you prefer more than two entrees, additional choices are available at \$5.00 per person based on your final guest count (special needs menus, vegetarian and children choices are exempt). Should you host more than one entree as a plated option, a simple method of guest menu selection identification (i.e. color coded place cards) is required to ensure a smooth and accurate plated guest service.

Please be accurate on your guest count. Your final count is due no later than 14 business days from your event for food ordering and staffing purposes.

YOUR TAPROOM IS WONDERFUL! WHAT ARE MY FOOD OPTIONS?

All of our food is made from scratch onsite and is overseen by our Brewery Chef Guy Davies. As a native of Australia, Guy has traveled and cooked around the world. His wanderlust came to an end when he visited and fell in love with Milwaukee several years ago. Guy put down roots in Milwaukee and has cooked in many of Milwaukee's best known restaurants.



APPETIZERS / LATE NIGHT FOOD	SERVINGS	PRICE
RUMAKI Bacon wrapped water chestnuts	25	\$45
ARANCINI Breaded fried cheese and vegetable stuffed rice balls	25	\$60
CAPRESE SKEWERS Fresh mozzarella, grape tomato, and basil with balsamic glaze	25	\$60
CURRY FRIES Crispy home fries dusted with curry spice and a side of ketchup and garlic	25 mayo	\$75
GOOD CITY HOUSE SALAD Fresh greens, apple, dried cranberries, toasted pecans, Roth Buttermilk blu	25 ue cheese, balsamic dijon d	\$75 dressing
DEVILED EGGS Classic deviled eggs with dill and Aleppo pepper	25	\$60
FLATBREADS - Bacon, caramelized onions, gruyere cheese and fresh rosemary - Cherry tomatoes, mozzarella, garlic and fresh basil	25	\$75
PRETZELS Risk IPA and butter basted soft pretzel served with aged cheese spread	25	\$85
DUKKAH An Egyptian toasted savory nut and spice blend, served with extra virgin ol	25-50 ive oil and warm bread for	\$100 dipping
PICKLED VEGETABLES Zesty pickled veg	25	\$100
FRUIT A display of seasonal fresh fruits	25-50	\$100
VEGETABLE CRUDITE Whole and sliced raw seasonal vegetables served with house made dipping	25-50 g sauce	\$100
SPRING ROLLS Crispy skin chicken, pork char sui or tofu vegetable spring rolls	25	\$110
HUMMUS House made chickpea dip with marinated olives, cucumber and grilled flat	25 :bread	\$115
SAUTEED MUSHROOMS Baby Portobello mushrooms swimming in garlic butter served with baked	25 baguettes	\$115
GRILLED SHRIMP SKEWERS Fresh ginger, tamari and toasted sesame seed	25	\$150
ARTISAN CHEESES & CHARCUTERIE A selection of Wisconsin artisan cheeses, house made and locally sourced of	25-50 charcuterie including fine	\$400 cured meats,

GOOD CITY BREWING COMPANY

terrines and pates. Served with fruit compotes, mustards, nuts and fresh breads



BREW FOOD PER PERSON

GRILLED CHEESE Carr Valley-Wisconsin aged cheddar cheese on thick cut sourdough bread	\$12
BRAT Pils poached and char-grilled bratwurst with sauteed onions and peppers on a toasted pretzel bun served with jalapen sweet mustard sauce	\$14 °
CUBANO Beer braised pulled pork shoulder, smoked ham, swiss cheese, pickles and mustard mayo on a Sciortinos Cuban bun	\$14
CLUB HOUSE Roasted turkey, bacon, lettuce, tomato, and garlic herb sauce on thick cut sourdough	\$15
BURGER Char grilled all beef patty, cheddar cheese, lettuce, tomato, pickles and sriracha Russian dressing on a brioche bun.	\$15
GRILLED CHICKEN SANDWICH Grilled Bell and Evans antibiotic free chicken breast, lettuce, tomato, avocado and our own pickled jalapeno peppers wigarlic herb sauce	\$15
PULLED PORK SANDWICH Beer braised pulled pork shoulder with pickled jalapeno slaw	\$15
PILS MAC AND CHEESE Our Good City Pils, Deer Creek aged white cheddar and cavatappi noodles served with pretzel bread	\$16
STEAK SANDWICH Grilled sirloin steak, sauteed mushrooms, arugula and pickled red onion with a horseradish herb mayo on a hoagie bun	\$18

You may select up to three different items for your guests to order in advance. All Brew Food are served with salt and pepper,kettle chips (excluding Pils Mac and Cheese).

Should you prefer more than two dinner options, additional choices are available at \$5.00 per person based on your final guest count. Aside from dietary restrictions.



WISCONSIN FISH FRY

Our classic Wisconsin Fish Fry features Atlantic Cod battered in our Good City Pils.
You have the option of choosing a second fish for an additional \$5.00 per guest.
All fish fries are served with two potato sides, cole slaw, marble rye, homemade tartar sauce, ketchup, applesauce, and lemon wedges.

ATLANTIC COD \$29

Good City Pils beer battered Atlantic Cod

POTATO SIDES (Choose 2)

Good City curry fries German potato salad with bacon mustard dressing Boiled red potato with butter and fresh herbs Potato pancakes

CHOICE OF SECOND FISH (Optional +\$5 each)

Lake Perch - breaded with panko and fresh herbs Scottish Salmon - baked with balsamic glaze Smelt (seasonal) - fried with cornmeal and garlic dipping sauce Barramundi - pan-fried with olive oil and black pepper Freshwater Trout - in caper lemon butter sauce

GOOD CITY BEER DINNER

Let our Brewery Chef do the menu planning for you!

Our Brewery Chef will handle all of the details and provide an exceptional experience to you and your guests.

Each course will be carefully selected and paired with our highly acclaimed craft beers.

Choose from a 3 or 5 course beer pairing experience for you and your guests.

All food and beer is included in the price.

3 COURSE BEER PAIRING

\$40

A 3 course Brewery Chef crafted meal paired with a full reception pour and 3 tasting pours of Good City's finest beers

5 COURSE BEER PAIRING

\$70

A 4 course Brewery Chef crafted meal paired with 4 Good City year-round brews and at least 1 seasonal or barrel aged beer



SALAD

One salad listed below is complementary with all plated or buffet dinners list on page 11

GOOD CITY HOUSE

Fresh greens, apple, dried cranberries, toasted pecans, Roth Buttermilk blue cheese, honey dijon dressing

GREEK

Cucumber, kalamata olives, red onion, frisee, chunks of Coalho grilling cheese, virgin olive oil lemon dressing

CAESAR

Romaine, homemade garlic croutons, parmesan cheese, and a creamy egg, anchovy, tarragon dressing

QUINOA, CHICKPEA & VEGETABLE

Quinoa, chickpea, roma tomato, sweet corn, kalamata olives, lemon juice, virgin olive oil, black pepper

SHRIMP, GRAPEFRUIT & SPINACH (*additional \$4 per person*)

Pink grapefruit, sautéed shrimp, red onion, and baby leaf spinach with a dijon champagne vinaigrette



PLATED OR BUFFET DINNERS

Plated dinners include the choice of one pre-set or table-served salad option served with fresh bakery baskets and butter. Pick a salad to pair with from the previous page.

Should you prefer more than two dinner options, additional choices are available at \$5.00 per person based on your final guest count, aside from any dietary restrictions.

ENTREES PER PERSON CHICKEN Crispy skin Bell & Evans chicken breast, oven-roasted potatoes, garlic spinach, and lemon honey dressing \$28 \$28 Pan-seared Sashimi grade Ahi tuna steak, roasted vegetables, sesame miso dressing and fresh herbs **VEGGIE POT PIE** \$28 Mushrooms, carrots, potatoes, and English peas, flakey pastry crust, spicy tomato relish and grilled asparagus FISH & CHIPS Good City Pils beer battered fish and chips, coleslaw, malt vinegar, tartar sauce, lemon, and rye bread \$29 STEAK & CHIPS \$30 Grilled top sirloin strip steak, fries, and au jus and horseradish cream **BEEF CHEEK** \$32 Slow-cooked beef cheek, parsnip potato mash, seasonal vegetables, and a red wine Bordelaise sauce **DUCK** Slow-braised all natural duck leg with red wine, mushroom, shallots, thyme, and creamy mashed potatoes \$32 **SALMON** \$32 Pan-seared Wild Isle organic Scottish salmon, farro pilaf with cranberry and mushroom, balsamic glaze BARRAMUNDI \$34 Crispy skin Australian seabass, roasted potatoes, seasonal vegetables, and lemon butter sauce with capers LAMB CHOPS \$34 Lavender salt rubbed lamb chops, bourbon sweet potato puree, seasonal vegetables, and hard cider sauce **FILET MIGNON** \$39 Seared filet mignon with au jus and garlic herb butter, creamy potato mash, and seasonal vegetables **RIBEYE** \$48 Grilled ribeye steak, oven-roasted potatoes, lump crab with garlic and asparagus, tarragon bearnaise sauce



DESSERTS

We have carefully selected our favorite dessert vendors from around Milwaukee. This is our only list of Preferred Vendors. We charge a \$1.50 per person plating fee. The plating fee includes a staff member to cut and serve the dessert and plates.

BEANS AND BARLEY

http://www.beansandbarley.com/catering/

beanscater@beansandbarley.com - (414) 278-7878

Beans & Barley has catered for years, and we're not keeping it a secret any more! Located just up the street from Good City Hall, we can provide you with an array of baked goods from wedding cakes, sheet cakes, cheesecakes and pies. We can offer vegan and gluten free options for all dietary needs. Please reach out for more information!

MISS MOLLY'S CAFE AND BAKERY

https://www.missmollyscafe.com/weddings-1/ - (414) 249-5665

This is the beginning of your little story (and ours, too!) Miss Molly's began in Milwaukee as a boutique pastry company that specialized in custom wedding cakes and dessert displays. Whether you are looking for a timeless and simple cake made with all natural ingredients, or vegan, nut-free, or gluten-free desserts, we have menus that are sure to please everyone. Our truly exceptional bakery is made from high quality ingredients, including locally sourced dairy, grains, and organic fruits. Miss Molly's makes everything from scratch and custom baked for your event.

THE CAKE LADY

http://www.cakeladydesigns.com/ - (414) 294-4220

Everything at The Cake Lady & Petite Pastries is made from scratch, using only the finest, freshest ingredients including Swiss chocolate, Swiss buttercream and fresh fruits. Because of the wide variety of materials, chocolates, fondant and gum paste flowers, the options are endless. Your dream will come true, whether it's a classic design or a whimsical novelty cake.

CHILLWAUKEE

https://chillwaukee.com/eventcatering/

Chillwaukee is a handcrafted ice pop company in Milwaukee, WI. Our goal is to create a rad product that takes very little but gives a whole lot. Chillwaukee is fueled by seasonal ingredients, bicycles, and the people around us.

(Plating fee not applicable for Chillwaukee)



BAR PACKAGE: \$28/person

Good City is an award winning brewery with a national reputation. Everything is brewed on site, and we want you and your guests to have the opportunity to try all of our beers straight from the source! The Bar Package includes up to 8 Good City beers, soda and coffee during your contracted rental time (7 hour maximum rental). If you choose not to host our bar package, you are still subject to the food and beverage minimums and service charge.

GOOD CITY BEER SELECTIONS

RISK | IPA · 6.5% ABV

After 4 pilot batches of this recipe we knew it was time to stop talking about opening a brewery and actually start taking a risk. Brewed with only pale ale malt for a very dry and cleanly malty undertone. Simcoe and Centennial hops lend a very balanced profile tending toward pine and citrus. Take a risk on the things that are important to you. Seek the Good.

MOTTO | MOSAIC PALE ALE • 5.2% ABV

We knew what kind of beer we wanted to be about and went to great lengths to source the hop to make it happen. The result is a single malt/single hop brew with Crisp Pale Ale malt and Mosaic hops. Character of juicy tropical fruit and resinous pine undertone. Stand for something. Seek the Good.

DETAIL | PORTER • 5.4% ABV

Our head brewer, Ray, pored over the details as both the architect of this recipe and as an architect in his former life before Good City. A classic Robust Porter with a clean and balanced roasted malt profile, right down the middle between chocolate and coffee-like. Get lost in the details that matter. Seek the Good.

REWARD | DOUBLE IPA • 8.5% ABV

Winner of the 2017 National Imperial IPA Championship, Reward is the bigger and very different brother of our Risk IPA. Reward features a dry malt profile and Citra, Amarillo and Eureka hops. The result is a dank hop aroma with tropical fruit and distinct pineapple character backed up with a floral/tangerine hop flavor. The bigger the Risk the greater the Reward. Seek the Good.

GOOD CITY PILS | PILSNER • 5.2% ABV

A fresh take on a style that Milwaukee was built on. Brewed with classic Bohemian lager yeast and US Pils malt for a crisp, clean tone that is light-colored and light-bodied. Assertively hopped with German Tettnang and Saphir hops. Know where you come from and where you are going. Seek the Good.

*Additional seasonal offerings may be available. All beer selections for a specific event are subject to availability.

Cash bar and per drink consumption is also available.

Please see our beverage policy on page 14 for additional information on our policies and outside beverage service options.



POLICIES:

BEVERAGE POLICY:

We opened a brewery because we love to brew beer (and drink it!). Your event at City Hall includes a private bar serving several different Good City beers.

No outside beer is permitted. While our state license only permits us to serve beer, you may carry-in your own wine, cider and a max of two (2) pre-mixed/batch cocktails provided you work with our preferred vendor Tom Gabert from Pour Inc. They are an all inclusive bar service who knows our rules and state laws to abide by. 414.559.7394

tom@pourinc.co www.pourinc.co

All outside beverages must be kept inside Good City Hall.

If any outside beverages, besides those agreed upon with Good City or Pour Inc. are brought on site, there will be a \$500 charge to your credit card on file.

If you elect to host an outside bar from Pour Inc. we have a \$15 per person beer minimum which counts toward your food and beverage minimum.

For guests who are under the age of 21, we host a Non Alcoholic beverage package of \$10 per guest. This includes, Coke, Diet Coke, Sprite, Ginger Beer, Iced Tea, Cranberry juice, chocolate milk and milk.

CANCELLATION POLICY:

Stuff comes up and cancellations sometimes happen.

If you must cancel:

- 90 days before your event, your room fee deposit will be retained but you will not be charged a cancellation fee
- 90 to 30 days before your event, 50% of your contracted food & beverage minimum must be paid
- < 30 days before your event, 75% of your contracted food and beverage minimum must be paid
- < 14 days before your event, 100% of your contracted food and beverage order must be paid
- Day of cancellations, the full amount of the contracted food and beverage, along with all applicable service charges and taxes must be paid
- All applicable charges will be processed to the credit card on file.

If you need to switch to an alternative date and the selected date is available, we would be happy to oblige. We require a minimum of 90 days notice.

All cancellations or changes must be submitted in writing.



POLICIES CONTINUED...

FOOD POLICY:

No outside food is permitted with the exception of cake and other desserts. We charge a \$1.50 person plating fee for any outside desserts brought into an event. All outside desserts must be approved in advance by our Brewery Chef.

If any outside food, besides those agreed upon in advance are brought on premise, there will be a \$500 charge to your credit card on file.

All food must be kept inside Good City Hall.

MUSIC POLICY:

Groups are welcome to make arrangements for bands and DJs as part of an event at City Hall. Provided that the specific live entertainment is approved first by Good City and that bands and DJs provide their own equipment and staging. Additionally, a sound check will be required prior to your event to ensure noise isn't disrupting the adjacent Taproom and rooftop. We reserve the right to turn down any sound or music at your event if deemed necessary.

Per Milwuakee Nuisances 80-1, all garage doors must be closed by 9 p.m.

STAFF OVERTIME POLICY:

If your party do not clean up the items or personal property brought into the space, our staff will clean it up with an overtime fee assessed and charged to your credit card on file that evening. Pricing will be determined by the amount of time it takes our staff to remove and clean your items. In this event, we will not keep any items left behind.

RESPONSIBLE DRINKING POLICY:

Guests under the age of 21 must be accompanied by a parent or guardian. We reserve the right to ask any guest for identification and will not serve guests alcohol that are under the age of 21 or cannot provide proper I.D. We reserve the right to deny services to guests who display disruptive behavior and/or who are considered to be intoxicated. Beverages brought in by the hosts or their guests that were not approved in advance by Good City will be subject to removal from premises and discarded by Good City management. We reserve the right to stop serving high ABV beverages at 9p.m. or when deemed necessary

The last call for all beverages is 20 minutes before the contracted end time of your event.

PUKE POLICY

If any of your guests regurgitate on site, \$100 will be charge your credit card on file. This charge is given to the staff member who has the honor of cleaning it up!



The following contract defines the terms and conditions under which Good City Brewing Company (hereafter referred to as GCBC) and ________ (hereafter referred to as Client) agree to use GCBC on the date of ______. The contract may not be amended or changed unless executed in writing and signed by both parties listed above.

- 1. Upon execution of this agreement and the receipt in full of nonrefundable retainer/deposit, GCBC will reserve the date and times agreed upon and will not make another reservation for the indicated date/time.
- 2. Client will pay 50% of the final event order a minimum of 30 days prior to the event, with the remaining final event order balance, taxes and 22% service fee due a minimum of 14 days prior to the contracted event date
- 3. Client will create a final event order at least 14 days prior to the event.
- 4. GCBC staff retain all rights to enforce any and all regulations on public safety, egress, and any other emergency preventative measures, at anytime during an event. Clients and vendors must comply with such rules and regulations.
- 5. Client is responsible for the conduct of all persons in attendance and for any damages incurred upon GCBC or its guests by individuals associated with or representing the person or organization.
- 6. All doors, exits, fire lanes, hallways and entrances must be kept unobstructed at all times.
- 7. Client is responsible for any and all damages to GCBC property that might occur during the course of the agreed upon rental times.
- 8. Client is responsible for ensuring all guests remain in approved areas of GCBC property.
- 9. Communication with outside vendors is sole responsibility of Client.
- 10. Client has been provided with, understands and consents to the following GCBC policies: Cancellation, Beverage, Food, Music, Staff Overtime, Responsible Drinking, and Puke.
- 11. GCBC will be permitted to access any area of the building and walk through the venue space between the hours of the Client's event without interference.
- 12. Subletting of GCBC is strictly prohibited. Event planners hired by the client are subject to the same rules, requirements and responsibilities as the client and must work cohesively with GCBC staff and management.
- 13. GCBC does not assume responsibility for the damage or loss of any merchandise or articles left in the facilities prior to, during or following the Client's reservation.
- 14. Any and all lighting, decor and adhesive material must be approved in advance by GCBC.
- 15. Clients agree that, in presenting any function at GCBC, it shall conform to, comply with and abide by all the laws of the United States and State of Wisconsin, the rules and regulations of all jurisdictional government boards and bureaus. Failure to comply with this provision will be grounds for termination of the contract.
- 16. GCBC shall not be liable for failure to perform obligations hereunder if such failure is as a result of an event of Force Majeure (including fire, flood, earthquake, storm, snow, or other natural event). In such event, GCBC will work with Client in good faith to reschedule event at no extra charge to Client; provided, however, that if the parties are unable to reach mutual agreement on a rescheduled date within 30 days after the original event date, then GCBC shall refund Client all amounts paid to GCBC. In no case shall GCBC be liable for any additional costs arising out of a rescheduling or cancellation of the event in excess of the amounts paid to GCBC.
- 17. Client agrees to protect, indemnify, defend and hold harmless GCBC and its employees and agents against all claims, losses or damage to persons or property, government charges, fines and costs (including attorney's fees) arising out of or connected with the use of the facilities, including but not limited to the installation, removal, maintenance, occupancy or use of the premises, or any part thereof, by client/organization or any guest, invitee or agent of the client/organization or any independent contractor hired by the client/organization, except those claims arising out of negligence or willful misconduct of GCBC.
- 18. The agreement will be binding upon the parties hereto and their respective successors and permitted assigns.

I have read this entire agreement and I understand its terms. I agree to be bound by the terms of this agreement.

Today's Date:	_ Event Date:	
Client Signature:	Printed Name:	



BONUS ITEMS TO HELP YOU SEEK THE GOOD:

DJ/Entertainment:

- Milwaukee Airwaves
 - milwaukeeairwaves.com
- Zach Pietrini
 - o zachpietrini.com
- Kyle Feerick
 - kylefeerick.com

Floral:

- Belle Flori
 - Bellefloriflorist.com
- Milwaukee Flower Company
 - Milwaukeeflowerco.com

Accommodations:

- The Westin
 - o westinmilwaukee.com
- County Clare
 - o countyclare-inn.com
- Journeyman Hotel
 - journeymanhotel.com

Photographers:

- Chelsea and Brian Photography
 - o chelseabrian.com
- 414 Photography
 - 414photography.com

Videographers:

- Sweet Pea Cinema
 - sweetpeacinema.com/

Invitations:

- Cracked Designs
 - o cracked-designs.com
- Bay View Print Company
 - o bayviewprintingco.com

Event Planners:

- Evenement
 - evenementplanning.com

Attire

- Mink Maids
 - o minkmaids.com

Check out our article:

http://www.marriedinmilwaukee.com/ good-city-weddings

And reviews:

https://www.weddingwire.com/biz/good-city-brewing-milwaukee/8f1f95d108890882.html

We are a proud member of Married in Milwaukee.

Please check for their blog for other recommendations:

http://www.marriedinmilwaukee.com/



BONUS ITEMS TO HELP YOU SEEK THE GOOD:

SAMPLE SCHEDULE

Sometimes it is hard to visualize a wedding day schedule if you have never planned one before.

To help, we have come up with a schedule that will help you

Seek the Good on your wedding day with a sample schedule:

Set up on rooftop for ceremony

11:00am

	II.OOaIII	Set up of rooftop for ceremony	
	11:30am	Guest arrival	
	12:00pm	Rooftop wedding begins	
	12:30pm	Rooftop ceremony ends	
	1:00pm	Guests head down for a brewery tour while the wedding party takes photos	
		around town, by the lakefront, and other beautiful near by locations	
	2:30pm	Suggest that your guests head over to Black Cat Alley or lakefront and explore the	
		east side for some adventure before your reception at Good City Hall begins	
	4:00pm	Decor can start in Good City Hall (Alternative times can be arranged)	
	5:00pm	Your rental begins	
	5:30pm	Suggested guest arrival time stated on invite (they will arrive early!)	
5:45pm/6:00pm Alternative ceremony time in Good City Hall - 6:15ish Ceremony concludes			
	adjust timetable below accordingly by about 30-45 min for room flip		
	6:00pm	Cocktail hour and passed apps begin	
	6:30pm	Take a seat at one of our custom wood tables for dinner, Grand March to follow	
	6:40pm**	Dinner is served from your unique selection of our delicious menu	
		** If you elect to host one of our beer dinner options, be sure to allow 1.5 - 2 hours	
		respectively for the full experience! Adjust timetable below accordingly	

8:00pm Speeches - Laughs are had and happy tears are shed
8:15pm Cake Cut, First Dance, Father-Daughter, Mother-Son dance
8:30pm Get those dancing shoes on!
10:00pm Late Night Snacks
11:40pm One last CHEERS, to the happy couple!
12:00am Event ends
12:30am Clean up of your items concludes. All guests departed and doors close