

# THE ARMORY

*Wedding Guide and Menu*

— 2019 —

608.741.7400

[www.JanesvilleArmory.com](http://www.JanesvilleArmory.com)



## THE ARMORY



### *A Historic Venue*

The Armory, located in downtown Janesville, is the premier celebration venue in Northern Illinois and Southern Wisconsin.



Originally built in 1930 and listed on the National Register of Historic Places, the Armory features a stunning array of brickwork, terrazzo floors, and decorative iron. Soldiers from the National Guard that later became Company "A" of the 192nd Tank Battalion during World War II, a group also known as the "Janesville 99", trained at the Armory prior to World War II.



In 2005, after several years of being vacant, the building's exterior was preserved to retain its historical significance, while the interior was completely renovated to provide event spaces, private dining options and meeting spaces. The history of The Armory is palpable and present to all who pass through its doors, but that history is still being written. We invite you to become a part of writing the next chapter at The Armory.



## THE ARMORY

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# *For All Your Special Events*

### WEDDINGS

Large or intimate, elegant or casual we have the perfect atmosphere and location. When you host your wedding at The Armory you have access to the entire building. Enjoy the private setting, personal patio, and various spaces that you can truly make your own.

### REHEARSAL DINNERS

With choices from the Bunker to Lieutenants Lounge, host a rehearsal dinner that starts your festivities in style. Set your menu to include anything from our fish fry to multi-course dinners complete with wine pairings. The choice is yours.

### BRIDAL SHOWERS

Host a beautiful shower and let us do the work.

### GIFT OPENINGS

Keep the celebration going and host a relaxing gift opening with family and friends.

### SERVICE ENHANCEMENTS

Because the Armory is a diverse entertainment venue, we are able to offer services such as advanced lighting and sound, room transitions and personalized break out spaces.





## THE ARMORY



# Drill Hall

The Drill Hall is The Armory's largest space.

This room includes an adjustable raised stage area, sound system, original wood floors, early 1900's original brick work, large windows, staircase entrance, ceiling LCD Projector, and LED Par Can stage lights. Banquet Capacity is 250 guests. Fully ADA accessible.

### ROOM RATE

Monday-Thursday: \$150

Friday & Sunday: \$750

Saturday: \$1295

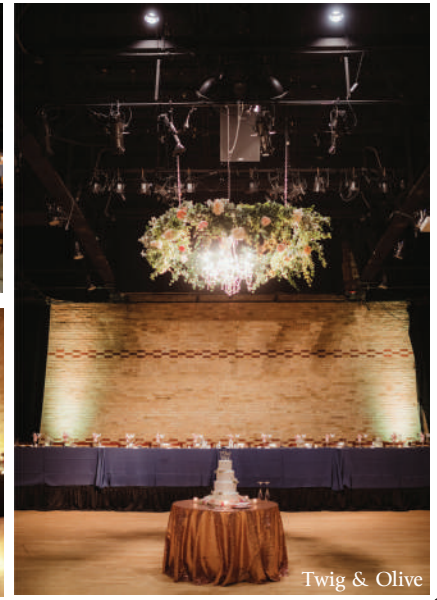
\* Rental of Drill Hall includes entire building.

\* All Saturday room rentals of The Drill Hall have a \$7,500 minimum purchase.

\* Friday and Sunday have a \$5,000 min  
\* Monday through Thursday have a \$250 minimum.



Peer Canvas



Twig & Olive

# Lieutenant's Lounge

Looking for something a little more intimate? Try the Lieutenant's Lounge. Located upstairs, and with access to its own fully stocked bar, the Lieutenant's Lounge is perfect for dinners, luncheons, business entertaining, club meetings, or gatherings. This space is capable of hosting up to 52 guests and is ADA accessible .



### ROOM RATE

Monday-Thursday: \$50

Friday & Sunday: \$200

Saturday: \$200

\*All room rentals of Lieutenants Lounge have a \$250 minimum purchase.

## THE ARMORY

# Bunker Lounge

Located off the main lobby and just adjacent to The Drill Hall, The Bunker Lounge is a furnished with a beautiful copper bar and seating for up to 30. This space has played host to cabarets and cocktail hours and can be utilized in conjunction with an event in The Drill Hall or as a stand alone venue.

### ROOM RATE

Monday-Thursday: \$25  
Friday & Sunday: \$100  
Saturday: \$100

\* Patio included with rental of Bunker Lounge.

\* Friday and Saturday room rentals of The Bunker Lounge have a \$500 minimum purchase.

\* All other days of the week have a \$300 minimum purchase rate.



# The Patio

The Patio is a beautiful outdoor venue just off The Bunker Lounge. Whether a relaxed morning brunch, a luncheon on a warm afternoon or an evening under the stars, The Patio is available for reception, meetings, meals and events. Host your outdoor event on the best patio in town.



### ROOM RATE

Monday-Thursday: \$150  
Friday & Sunday: \$200  
Saturday: \$250

\* Bunker Lounge included with rental of Patio

\* All Saturday room rentals of The Patio have a \$1000 minimum purchase.

\* All other days of the week have a \$750 minimum

THE ARMORY

*Get Inspired*

WHAT'S INCLUDED IN YOUR ARMORY BOOKING?

- Dining Tables
- Armory Chairs
- Armory China
- Room Set-Up
- On-Site Management
- Cocktail Tables
- Event Tables
- Bar and Beverage Set-Up
- Bar Staff
- Coat Closet
- Complete Cleanup and Teardown of Room
- Linens:
  - Head Table, Gift Table, Cake Table & Auxiliary Tables
  - (Guest Table Linens Not Included)



Generations Photography

NOW LET YOUR IMAGINATION RUN WILD...  
Choose from endless upgrade options for a wedding that is uniquely yours...



Andrea Paradowski

Karly Jo Photography

Sarah Kay Photography

Twig & Olive

- Custom Centerpieces
- Fresh or Silk Floral Design
- Specialty Linens
- Table Runners
- Accent Lighting
- Custom Themes
- Custom Head Table Backdrops
- Slideshows + Projections
- Accent Lighting
- Microphones
- Signature Drinks
- Hosted Beer or Wine
- Gourmet Coffee Station
- Bride and Groom Lounge

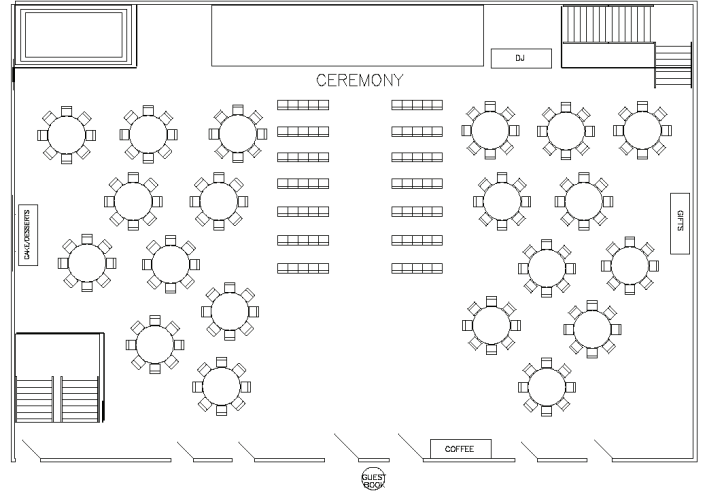
*...just to name a few!*



# THE ARMORY

## Create Your Space

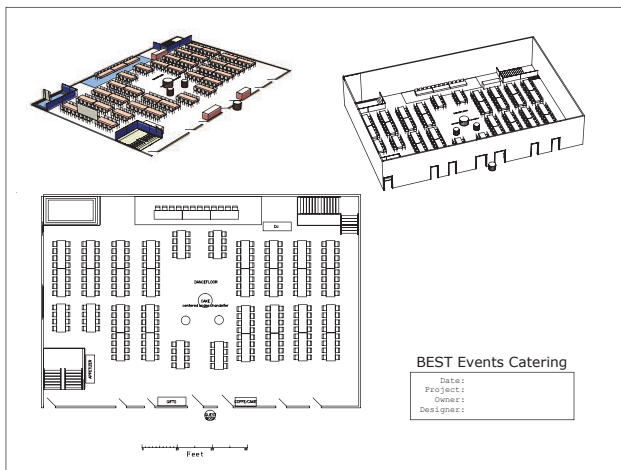
The Drill Hall offers a beautiful open space that lends itself to many room layout options. Whether it's a ceremony, reception or both, our knowledgeable event planners can help you create a custom room layout that is uniquely yours!



### CEREMONY ON-SITE

Have an intimate ceremony on site and celebrate with your guests after! You will love the convenience of having a ceremony and reception in the same venue. Let us take care of the set-up and the room switch while you enjoy your best day ever!

*\*Additional \$350. This fee covers setup of your ceremony using the guest seating chairs and transition of the room after your ceremony. Additional chair options are available at an additional cost.*



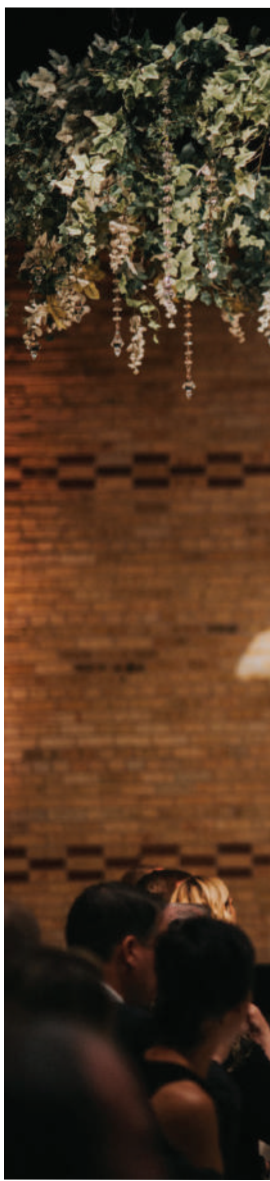
Catalyst Design & Photography

### LEAVE IT UP TO US

Let us help set the room for your dream day. We utilize CAD programs to design a room layout that works best for your specific needs and guest count. The options for the location of your dance floor, dessert displays, gift tables and lounge areas are endless!



Catalyst Design & Photography



Twig & Olive



Karly Jo Photography



Sarah Kay Photography



Twig & Olive



Catalyst Design & Photography





Karly Jo Photography



Generations Photography



Karly Jo Photography



Generations Photography



Catalyst Design & Photography



Nicole Defilippis



# Before Happily Ever After...

JOIN US AT THE ARMORY FOR DINNER, DRINKS & LAUGHTER!

Host your rehearsal dinner in our Lieutenants Lounge or Bunker Lounge, even if you're not getting married at The Armory.  
(Rehearsal Dinner Menu options not available for wedding catering.)

## REHEARSAL DINNER MENU

### Prime Rib Dinner Buffet

27.95 per person

*Dinner Buffet includes our Bunker House Salad with Roasted Garlic Ranch Dressing, Fresh Bakery Rolls and Butter, Regular and Decaffeinated Coffee, Tea and Milk.*

— INCLUDES ALL OF THE FOLLOWING —

**Chef-Carved Slow Roasted Prime Rib** (GF) (DF)

**Airline Chicken** (GF) (DF)

*bone-in chicken breast with rosemary seasoning*

House Au Jus and Horseradish Sauce on the side

Seasonal Fresh Fruit

— CHOICE OF ONE POTATO —

Baked Potatoes  
Roast Red Jacket Potatoes  
Whipped Potatoes and Gravy

— CHOICE OF ONE VEGETABLE —

Green Bean Almondine  
Honey-Dill Carrots  
Italian Squash Medley

**LOOKING FOR MORE?  
ASK US ABOUT OUR  
CUSTOMIZED MENUS!**

### Build Your Own Dinner Buffet

23.95 one entree offered

25.95 two entrees offered

*Dinner Buffet includes our Fresh Bakery Roll and Butter, Regular and Decaffeinated Coffee, Tea and Milk.*

— CHOICE OF ENTREE SELECTION —

**Sliced Sirloin of Beef** (GF) (DF)

**Fried Chicken**

**Deep Fried Cod**

**Chicken Kiev**

**Sliced Oven Roasted Turkey** (GF) (DF)

**Brown Sugar-Bourbon Glazed Ham** (GF) (DF)

**Cod Bella Vista** (GF)

**Baked Lasagna**

**Pasta Primavera with Roasted Vegetables** (V)

— CHOICE OF TWO SALADS —

Potato Salad • Fruited Dream • Creamy Cole Slaw  
Italian Spiral Pasta • Broccoli-Cauliflower  
Bunker House Salad (counts as 2)

— CHOICE OF ONE POTATO —

Baked • Whipped and Gravy • Cheddar Potato Gratin  
Garlic Rice Pilaf • Oven-Roasted Baby Reds

— CHOICE OF ONE VEGETABLE —

Green Bean Almondine • Honey-Dill Carrots  
Buttered Corn • California Blend • Italian Squash Medley

(GF) = gluten free (V) = vegetarian (DF) = dairy free





# Specialty Rehearsal Dinner Buffets

## Italian Buffet

19.25 per person

INCLUDES ALL OF THE FOLLOWING

Bunker House Salad  
*with roasted garlic ranch dressing*  
Chicken Alfredo  
Baked Ziti with Meatballs  
Linguine with Mushrooms  
*in a white wine butter sauce*  
Long Stem Green Beans  
Parmesan Cheese  
Garlic Breadsticks  
Tiramisu

## I Do BBQ

19.95 per person

INCLUDES ALL OF THE FOLLOWING

Pulled Pork  
BBQ Sauce  
Buns  
Grilled Chicken Kabobs  
BBQ Green Beans with  
Bacon & Onion  
Watermelon Wedges  
Wisconsin Baked Mac n' Cheese  
Homestyle Chunky Coleslaw  
Potato Chips with French Onion Dip  
Cinnamon Apple Pie Squares

## Wisconsin Fish Fry

18.95 per person

INCLUDES ALL OF THE FOLLOWING

Baked Cod Scampi  
Beer Battered Cod  
Bone-In Baked Herb Chicken  
Tartar Sauce  
Lemon Wedges  
Chunky Homemade Coleslaw  
One Vegetable Choice  
One Potato Choices  
Dinner Rolls & Butter

## Pizza & Chicken Buffet

17.95 per person

CHOICE OF 3 PIZZAS

Cheese  
Pepperoni  
Vegetarian  
*Onions, bell peppers, olives, mushrooms, tomatoes-  
fresh garlic & artichoke hearts*  
BBQ Chicken  
*Mozzarella, mushrooms, BBQ, onions, tomatoes,  
chicken, green onions & lemon pepper*  
Combo  
*Pepperoni, Canadian bacon, onions, bell peppers,  
olives, sausage, fresh garlic and mushrooms*  
Margherita Pizza  
*Tomatoes, mozzarella, and fresh basil*  
Bianca  
*Ricotta, Mozzarella & Spinach*

INCLUDES ALL OF THE FOLLOWING

Fried Chicken Pieces  
Bunker House Salad  
*with Roasted Garlic Ranch Dressing*  
Breadsticks

## Taco Bar

18.25 per person

INCLUDES ALL OF THE FOLLOWING

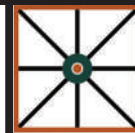
Bunker House Salad  
*with roasted garlic ranch dressing*  
Watermelon Wedges  
Mexican Street Corn Salad  
Mexican Rice with Potatoes

### Build Your Own Tacos

*Honey Chipotle Shredded Chicken Tacos*  
*Shredded Beef Barbacoa*  
*Flaky Baked Whitefish*  
*Flour & Corn Tortillas Served on the Side*  
*Shredded Cheese, Shredded Lettuce, Pico De Gallo,*  
*Cilantro, Lime Wedges, Sour Cream &*  
*Hot Sauce Served on the Side*

Fresh Fried Tortilla Chips Served  
with Salsa & Guacamole  
Basket of Corn Muffins with Honey Butter





# Before or After-tizers

## MAC AND CHEESE BAR

Creamy Mac & Cheese  
Sautéed Mushrooms  
Broccoli  
Fried Onions  
Bacon Pieces  
Green Onion  
Shredded Cheese  
Hot Sauce

6.50 per person

## TIE THE KNOT JUMBO SOFT PRETZEL BAR <sup>(V)</sup>

*Serving size is 1.25 pretzels per person.*

Salted 2.5 oz. Jumbo Soft Pretzel  
Whole Grain Dijon Mustard  
Honey Mustard  
Fiesta Ranch Dip  
Warm Cheese Sauce on the Side.

5.95 per person

## MEXICALE SOMBRERO SAMPLER

Build Your Own Taco Bar Featuring:  
*Taco Seasoned Beef, Shredded Cheese, Lettuce,  
Tomato, Sour Cream, Black Olives and Flour  
Tortillas. Served with Grilled Quesadillas, Stuffed  
Jalapenos, Mini Burritos, Mini Tacos, Blue Corn  
and Tortilla Chips with Gourmet Salsa, Guaca-  
mole and Fried Chicken Wings.*

*All served with Nacho Cheese Sauce and Green  
Tomatillo Sauce on the side.*

9.95 per person (minimum of 50) guests)

## SLIDERS

*Serving size is two sliders per person.  
(Minimum of 25 servings each kind)*

**Mini Parmesan Chicken Sliders**  
3.25

**Turkey Cranberry Sliders**  
3.25

**French Onion Beef Sliders**  
3.50

**Classic Burger Sliders**  
*with bacon and cheese*  
2.95

**BBQ Pulled Pork Sliders <sup>(DF)</sup>**  
*with garlic aioli*  
3.25

**Portobello Sliders <sup>(V)</sup>**  
*with caramelized onion*  
3.50

**Reuben Sliders**  
*on a soft pretzel bun*  
3.95

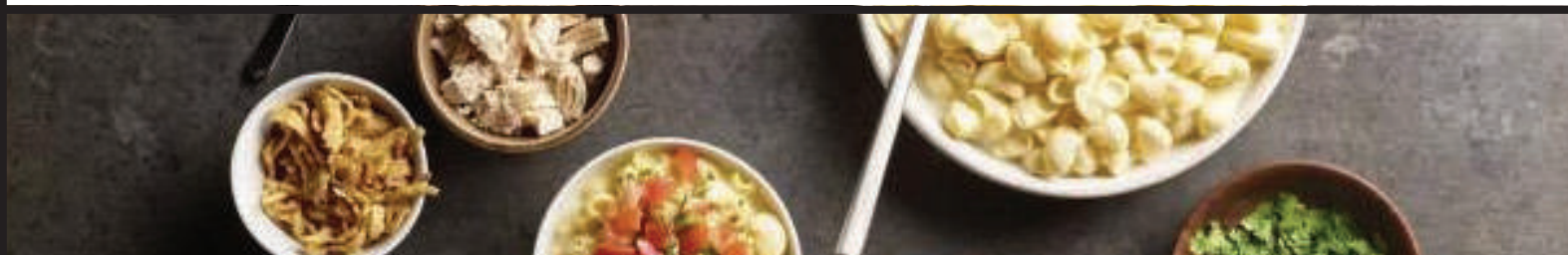
## NACHO/SALSA BAR

Fresh Fried Tortilla Chips  
Nacho Cheese  
Classic Salsa  
Pico de gallo  
Taco Seasoned Beef  
Sour Cream  
Jalapeno

5.95 per person

<sup>(GF)</sup> = gluten free   <sup>(V)</sup> = vegetarian   <sup>(DF)</sup> = dairy free

\*Can supply gluten free options upon request for an additional charge.





# Warm Appetizers

## Stuffed Mushrooms <sup>(GF)</sup>

Sausage and Pepper | Roasted Vegetable & Cream | Loaded Baked Potato  
56.25 per 50 pieces

## Cocktail Meatballs

Marinara | Madeira Shallot Demi | Jack Daniels BBQ | Dijon Gravy  
45.95 per 50 pieces, minimum 50 each flavor

## Bacon Wraps with Jack Daniels BBQ Sauce <sup>(GF)</sup>

Water Chestnuts - 48.95 | Shrimp - 78.95 | Pineapple - 48.95  
per 50 pieces

## Coconut Chicken Tenders <sup>(DF)</sup>

with Sesame Soy Dipping Sauce  
85.95 per 75 pieces

## Hot Skewers

Steak Kabob (garlic butter, mushroom & onion) | Sticky Bourbon Chicken  
Caribbean Pork Kabob (pork tenderloin, pineapple, red pepper & onion)  
175.00 per 50 pieces, minimum 50 each kind

## Spanakopita <sup>(V)</sup>

Phyllo Triangles Stuffed with Spinach and Feta  
\$68.95 per 50 pieces

## House-made Pizza\*

Cheese | Sausage | Pepperoni | Veggie  
14.95 per pizza

## Hot Cheesy Spinach Artichoke Dip <sup>(V)</sup>

with Rustic Bread  
3.50 per person

## Mini Turkey Wellington

with Berry Pepper Sauce  
68.50 per 50 pieces

## Mini Beef Wellington

with Horseradish Cream Sauce  
96.25 per 50 pieces

## Cajun Shrimp & Sausage Bites <sup>(GF)</sup>

with a Chipotle Cream Dipping Sauce  
105.00 per 50 pieces

## Gruyere, Mushroom & Caramelized Onion Bites <sup>(V)</sup>

61.50 per 50 pieces

## Crispy Fried Dill Pickle Chips <sup>(V)</sup>

with Boom Boom Sauce or Dill Dip  
38.45 per 50 pieces

## Fried Cheese Curds <sup>(V)</sup>

40.50 per 50 pieces

## Panko-Crusted Crab Cake Bites

with Pepper-Chive Aioli  
78.75 per 50 pieces

## Asparagus Puff Pastry Bundles <sup>(V)</sup>

68.25 per 50 pieces

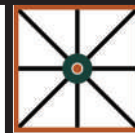
## Vegetable Spring Rolls <sup>(V)</sup>

with Hot Peanut Sauce  
59.95 per 50 pieces

<sup>(GF)</sup> = gluten free   <sup>(V)</sup> = vegetarian   <sup>(DF)</sup> = dairy free

\*Can supply gluten free options upon request for an additional charge.





# Cold Appetizers

## Shrimp Tostada Bites

67.50 per 50 pieces

## Asparagus and French Boursin Cheese Tartlet

108.35 per 50 pieces

## Sweet & Spicy Candied Bacon (GF)

60.50 per 50 pieces

## BLT Stuffed Cherry Tomatoes (GF)

53.35 per 50 pieces

## Iced Jumbo Shrimp (GF) (DF)

with cocktail sauce & Lemon Wedges

125.00 per 50 pieces

## Smoked Salmon & Cream Cheese Cucumber Bites (GF)

56.25 per 50 pieces

## Rolled Pistachio and Blue Cheese Cream Grapes

22.50 per 50 pieces

## Goat Cheese and Caramelized Onion Tart (V)

52.80 per 50 pieces

## Endive Bites (GF)

Cesar Salad-\$68.50 | Crab Salad-\$78.25

per 50 pieces

## Cold Skewers

Wedge Salad Kabob (bacon, red onion, cherry tomato and drizzled with bunker garlic ranch) | Fruit Kabob | Antipasto (tomato, mozzarella ball, olives and salami)

148.00 per 50 pieces

## Antipasto Platter Gold (GF)

Marinated Seasonal Vegetables, Fresh Cheese and Cured Meats

98.50 per platter, serves 50

## Antipasto Platter Diamond

Cured Meats, Fresh Cheeses, Artichoke Hearts, Olives,

Nuts, Peppers and Pita Bread served on Mirror Display

245.00 per platter, serves 100

## Cheese Tray with Crackers\*

Domestic Cheese: Cheddar, Swiss, Provolone and

Pepper Jack with Crackers and Fruit Garnish

75.95 per tray, serves 55-65

\*add sausage for an additional 16.95 per tray

## Fruit Display with Vanilla Cream (GF) (V)

Seasonal Fruit

75.95 per display, serves 55-65

## Popcorn Bar (GF) (V)

Includes Butter, Caramel and Cheddar Popcorn

2.95 per person, average 4 oz per person

\*additional toppings available

## Toasted Bruschetta

Pesto, Tomato, Feta & Balsamic - 56.95

Steak & Horseradish - 89.95 | Lump Crab - 97.50

45.95 per 50 pieces

## House-made Potato Chips (V)

Garlic Ranch Dip | French Onion Dip

3.50 per person

(GF) = gluten free (V) = vegetarian (DF) = dairy free

\*Can supply gluten free options upon request for an additional charge.



*Weddings in the Heart of Downtown*

WEDDING MENU SELECTION

The Armory offers an extraordinary variety of cuisine choices custom tailored to your wishes. We take your vision and create a day you will treasure forever, no matter if your vision is an elegant formal affair or a causal party. Whether you would like a plated dinner, buffet, or an hors d'oeuvre celebration, we will design a menu that fits your style and your budget.

Located in downtown Janesville, we are the premier celebration venue in Southern Wisconsin and Northern Illinois. Make your day a wonderful life-long memory at the Armory. We specialize in extraordinary cuisine and personalized service. Everything from the creation of your menu to the execution of your plans is done with the utmost service, experience and professionalism.





# THE ARMORY



## Plated Dinner

23.95 one entrée offered  
25.95 two entrées offered  
26.95 three entrées offered

*Entrée is served with our Bunker house salad and roasted garlic Ranch dressing, fresh bakery roll and butter.*

### CHOICE OF TWO SIDES

Mashed Potatoes • Baby Red Potatoes • Melting Potatoes • Sweet Potato Soufflé  
Fingerling Potatoes • Parmesan Risotto • Pasta Primavera • San Francisco Blend  
Steakhouse Au Gratin Potatoes • Bleu Cheese Mashed Potatoes • Rice Pilaf • Steamed Broccoli  
Seasoned Longstem Green Beans • Summer Squash Sauté (*yellow squash, zucchini, cherry tomatoes*) • San Francisco Blend

### CHOICE OF ONE, TWO OR THREE ENTREES

#### Chicken Caprese <sup>GF</sup>

*Stuffed with Mozzarella, Tomatos, and Spinach.  
Topped with Basil Pesto Cream Sauce.*

#### Roasted Bone-in Airline Chicken Breast (8oz) <sup>GF</sup>

*Choice of presentation:  
Garlic and Rosemary Infused  
Parmesan with 5 Cheese Blend  
Oriental with Ginger Sauce*

#### Pork Medallion <sup>GF</sup>

*Topped with a Bleu Cheese Sauce and Chives*

#### Quinoa, Feta & Pistachio Stuffed Acron Squash <sup>V</sup>

#### Chicken Breast En Croute

*Stuffed with garlic butter*

#### Roast Beef Tenderloin <sup>GF</sup>

*Char Broiled and roasted to perfection.  
Sliced and topped with choice of mushroom  
madeira sauce or horeadish cream sauce*

#### Pecan Encrusted Whitefish (8oz)

*Honey Balsamic Butter*

#### Wild Caught Atlantic Salmon (7oz)

*Choice of presentation:  
Sesame Ginger Soy  
Lemon Dill*

#### Sliced Pork Loin <sup>GF</sup>

*with Door County Cherry & Maple syrup sauce*

#### Ricotta Stuffed Pasta Shells <sup>V</sup>

*with spinach cream sauce or a meatless marinara*

#### Stuffed Flank Steak

*Layered with ham and filed with seasoned vegetables  
Sliced and served with a hearty burgundy glaze  
+ 1.00 upcharge*

#### Braised Boneless Beef Short Ribs (8oz) <sup>GF</sup> <sup>DF</sup>

*Topped with a Demi Glace  
+ 2.00 upcharge*

#### Petite Filet Mignon (6oz) <sup>GF</sup>

*Served with Roasted Garlic Butter  
+ 3.00 upcharge*

#### Jumbo Double Stuffed Butterfly Shrimp

*Set on top beurre blanc sauce  
+ 4.00 upcharge*

<sup>GF</sup> = gluten free   <sup>V</sup> = vegetarian   <sup>DF</sup> = dairy free







# THE ARMORY



## Duet Plated Dinner

27.50 per person

*Duet plated dinners include a salad, two entrées and two side dishes.  
Entrées are served with our Bunker House Salad and Roasted Garlic Ranch Dressing,  
fresh bakery roll and butter.*

### CHOICE OF TWO SIDES

Mashed Potatoes • Baby Red Potatoes • Melting Potatoes • Sweet Potato Soufflé  
Fingerling Potatoes • Parmesan Risotto • Pasta Primavera • San Francisco Blend  
Steakhouse Au Gratin Potatoes • Bleu Cheese Mashed Potatoes • Rice Pilaf • Steamed Broccoli  
Seasoned Longstem Green Beans • Summer Squash Sauté (*yellow squash, zucchini, cherry tomatoes*) • San Francisco Blend

### INCLUDED IN ALL DUETS

**Herb & Garlic Roasted Boneless Chicken Breast** (GF)  
*with a savory sauce*

### PLUS CHOICE OF ONE LITE PORTION ENTREE

**Pork Medallion** (GF)

*Topped with a Bleu Cheese Sauce and Chives*

**Quinoa, Feta & Pistachio Stuffed Acron Squash** (V)

**Roast Beef Tenderloin** (GF)

*Char Broiled and roasted to perfection.  
Sliced and topped with choice of mushroom  
madeira sauce or horeadish cream sauce*

**Beef Tips with Mushrooms**

**Wild Caught Atlantic Salmon (7oz)**

*Choice of presentation:  
Sesame Ginger Soy  
Lemon Dill*

**Pecan Encrusted Whitefish (8oz)**

*Honey Balsamic Butter*

**Sliced Pork Loin** (GF)

*with Door County Cherry & Maple syrup sauce*

**Ricotta Stuffed Pasta Shells** (V)

*with spinach cream sauce or a meatless marinara*

**Stuffed Flank Steak**

*Layered with ham and filed with seasoned vegetables  
Sliced and served with a hearty burgundy glaze  
+ 1.00 upcharge*

**Seafood Fettuccini Alfredo**

+1.00

**Braised Boneless Beef Short Ribs (8oz)** (GF)

*Topped with a Demi Glace  
+ 2.00 upcharge*

**Petite Filet Mignon (4oz)** (GF)

*Served with Roasted Garlic Butter  
+ 3.00 upcharge*

(GF) = gluten free (V) = vegetarian (DF) = dairy free





THE ARMORY



# Dinner Buffet

28.95 per person

*Dinner Buffets include our Bunker House Salad and Roasted Garlic Ranch Dressing, fresh bakery roll and butter.*

## CHOICE OF THREE SIDES

Mashed Potatoes • Baby Red Potatoes • Melting Potatoes • Sweet Potato Soufflé  
Fingerling Potatoes • Parmesan Risotto • Pasta Primavera • San Francisco Blend  
Steakhouse Au Gratin Potatoes • Bleu Cheese Mashed Potatoes • Rice Pilaf • Steamed Broccoli  
Seasoned Longstem Green Beans • Summer Squash Sauté (*yellow squash, zucchini, cherry tomatoes*) • San Francisco Blend

## CHOICE OF TWO ENTREES

**Catalan Chickpea and Spinach Meatballs**  
*with Romesco Sauce, an intriguing blend of roasted  
peppers, heirloom tomatoes, hazelnuts, toasted  
garlic and smoked paprika* (V) (GF) (DF)

**Pepper Crusted Pork Tenderloin** (GF)  
*with black cherry port reduction*

**Ricotta Stuffed Pasta Shells** (V)  
*with spinach cream sauce or a meatless marinara*

**Roasted Sirloin of Beef** (GF)  
*with horseradish cream and béarnaise*

**Stuffed & Baked Chicken Cordon Bleu**

**Cashew Crusted White Fish**

**Cola Sliced Ham**  
*With maple and mustard glaze*

**Rosemary Infused Boneless Chicken Breast (4oz)**

*Served with choice of sauce:*

Mushroom Marsala  
Parmesan 5 Cheese  
Jack Daniels BBQ

**Wild Caught Atlantic Salmon (4oz)**

*Served with choice of sauce:*

Sesame Ginger Soy  
Lemon Dill

**Creamy Cajun Shrimp and Sausage Pasta**

**Braised Boneless Beef Short Rib (4oz)** (GF) (DF)

*Served with Demi Glace  
+ 2.00 upcharge*

**Shrimp Linguini**  
*+ 4.00 upcharge*

**Chef Carved Prime Rib (8oz)** (GF) (DF)  
*+ 5.00 upcharge*

(GF) = gluten free (V) = vegetarian (DF) = dairy free





## THE ARMORY



# Children's Meals

14.95 per child

*includes choice of dipping sauce (ranch, ketchup, bbq or honey mustard) and milk (white or chocolate).*

### CHOICE OF TWO SIDES

Mandarin Oranges • Apple Slices • Fresh Fruit Salad • Applesauce • Go-gurt  
Individual Goldfish Crackers • Jello Cup • Cottage Cheese • Mashed Potatoes with Gravy  
Macaroni and Cheese • Buttered Corn • Honey Glazed Carrots • Tater Tots • Mixed Vegetables

### CHOICE OF ONE ENTREE

Baked Chicken Strips (3)  
Grilled Chicken Strips (3) <sup>GF</sup> <sup>DF</sup>  
Individual Cheese Pizza <sup>V</sup>  
Macaroni & Cheese <sup>V</sup>  
Mostacoli with Red Sauce (add Meatballs +.50)  
Burger Sliders with Cheese (2)

<sup>GF</sup> = gluten free <sup>V</sup> = vegetarian <sup>DF</sup> = dairy free

#### Allergy Disclaimer

As part of our commitment to you, our gluten-free menu is based on information provided by our food vendors.

We strive to keep this information current. However, it is possible that ingredient changes may occur.

Products that contain gluten are prepared in our kitchen. We have attempted to identify all forms of gluten and gluten derivatives; unfortunately, we cannot guarantee that the food on this menu is free from gluten. During normal cooking/kitchen procedures, these foods may have come into contact with gluten as well as nuts, nut by products, shell fish, non-kosher foods, and other allergen related foods.

Food and Beverage prices are subject to change.

The Armory will add a 22% service fee and applicable sales tax.

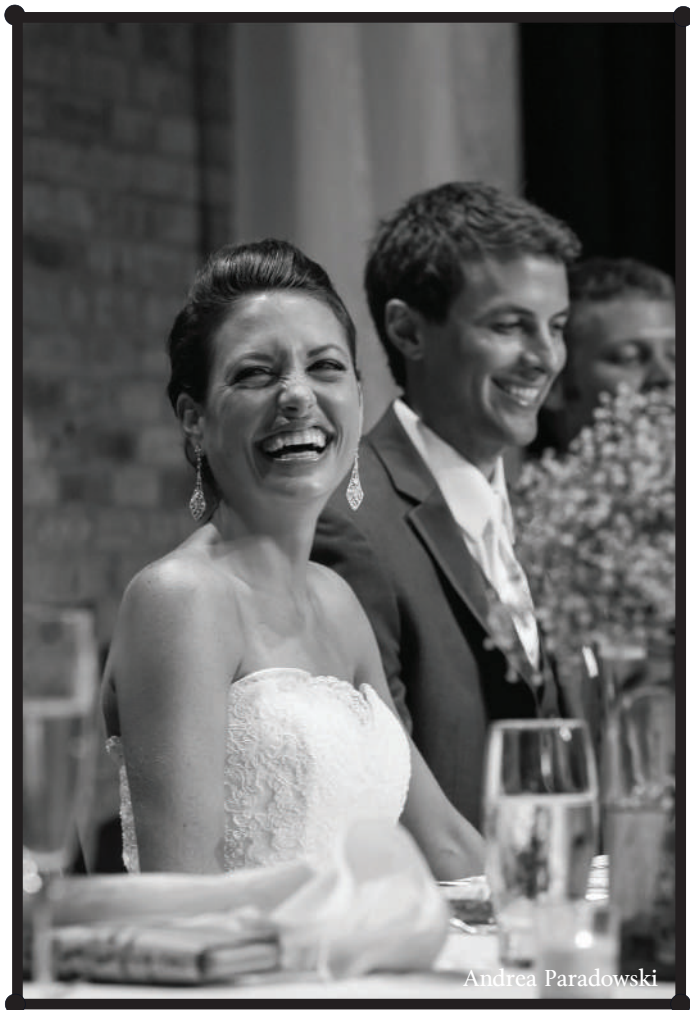
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## Non-Alcoholic Beverage Service

1.95 per guest based on final head count

Unlimited Hot Coffee ( Regular and Decaffeinated), Hot Tea, Soda, Milk, and Juice for duration of the event.



Andrea Paradowski

## Bar Service

### Cash Bar Service

Domestic Beer by the bottle	5.00
Import and Craft Beer by the bottle	6.00
Rail Mixed Drinks by the glass	6.00
Call Mixed Drinks by the glass	7.00
Premium Cocktails by the glass	8.00
House Wine by the glass	7.00
Premium Wine by the glass	8.00

### Hosted Bar Service

½ Barrel Domestic	275.00/each
½ Barrel Premium	350.00/each

Banquet Wine by the bottle	18.00
Premium Wine by the bottle	21.00
Banquet Wine by the case	195.00
Premium Wine by the case	240.00
House Champagne by the bottle	19.95

### Banquet Wine

Woodbridge by Robert Mondavi

### Premium Wine

14 Hands

### House Champagne

Kenwood Yulupa

Compliment your event with one of our very flexible bar options. The Armory offers a full service bar which includes wine, beer and liquor options. Let us customize a bar package that fits your needs and budget.

*\*\*the number of bartenders is determined by guest count and type of bar and is at the discretion of The Armory. A 22% service charge and sales tax of 5.5% are added to all bars. Products and pricing are subject to change. No one under the age of 21 will be served alcohol or permitted to consume alcohol, valid identification is required.*

Food and Beverage prices are subject to change.  
The Armory will add a 22% service fee and applicable sales tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



*Eat, Drink, and Be Married...We'll Do The Planning!*

# WEDDING PACKAGES

## ADMIRAL SILVER PACKAGE

Minimum 150 Guests

INCLUDES ALL OF THE FOLLOWING

### Cocktail Hour

One Hour: Domestic Bottled Beer, House Wine and Soda  
Wisconsin Cheese Tray with Crackers  
Cocktail Meatballs

### Dinner

Elegant, Plate Served Meal:  
First Course - Bunker House Salad with Garlic Ranch  
Rolls & Whipped Butter  
*Choice of Two:* Standard Entrees from Menu  
Baby Red Potatoes &  
San Francisco Blend Vegetables

### Package to Include

Room Rental  
Regular & Decaf Coffee with Condiments  
Ice Water in Carafes on Guest Tables  
Full Armory China, Silverware & Ice Water Glasses  
Floor-Length White or Ivory Guest Linens  
In-Stock Colored Poly Napkins for Guests  
Security

**\$63.95/person**

## MAJOR GOLD PACKAGE

Minimum 150 Guests

INCLUDES ALL OF THE FOLLOWING

### Cocktail Hour

One Hour: Domestic Bottled Beer, House Wine,  
Rail Bar and Soda  
Wisconsin Cheese & Sausage Tray with Crackers  
Cocktail Meatballs  
*Choice of one:* Stuffed Mushrooms, Bacon Wrapped  
Water Chestnuts or Spinach Artichoke Dip

### Dinner

Elegant, Plate Served Meal:  
First Course - Bunker House Salad with Garlic Ranch  
Rolls & Whipped Butter  
3 Entrée Options:  
Airline Chicken, Beef Tenderloin  
& Stuffed Pasta Shells  
*Choice of one:* Baby Red Potatoes,  
Mashed Potatoes or Parmesan Risotto  
*Choice of one:* San Francisco Vegetable Blend,  
Glazed Carrots or Steamed Broccoli

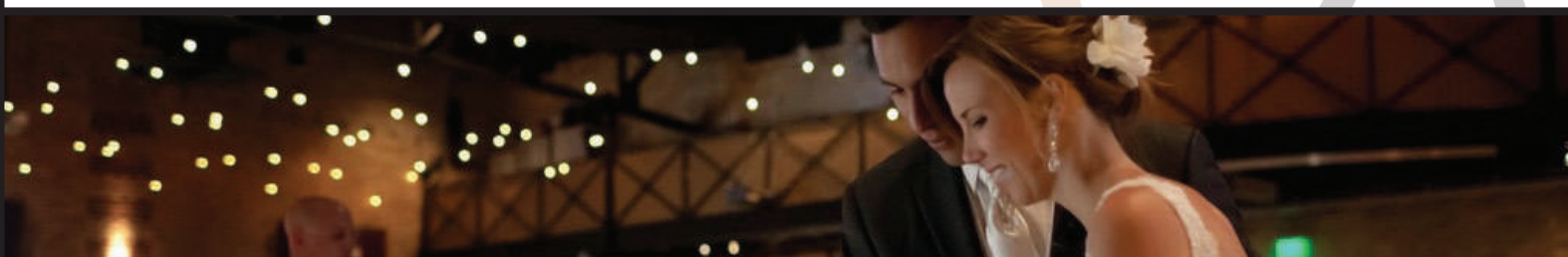
### Package to Include

Room Rental  
Regular & Decaf Coffee with Condiments  
Ice Water in Carafes on Guest Tables  
Full Armory China, Silverware & Ice Water Glasses  
Floor-Length White or Ivory Guest Linens  
In- Stock 13" Runners for Guest Tables  
Votive Candles (three per table)  
In-Stock Colored Poly Napkins for Guests  
Chandalier  
Security

**\$77.95/person**

\*make any package a buffet for \$2.95+person

\*\*less than 150 guests, add \$5.00/person to package pricing





## THE ARMORY



*Eat, Drink, and Be Married...We'll Do The Planning!*

# WEDDING PACKAGES

## PLATINUM STAR PACKAGE

Minimum 150 Guests

— INCLUDES ALL OF THE FOLLOWING —

### Cocktail Hour

One Hour: Bottled Domestic Beer, House Wine, Soda  
Bride & Groom Signature Cocktail  
Antipasto Gold Platter

*Choice of Two Additional Appetizers:* Fruit Tray, Stuffed Mushrooms,  
Cocktail Meatballs, Bacon Wrapped Water Chestnuts, Spinach  
Artichoke Dip, Spanakopita, Bruschetta

### Dinner

Elegant, Plate Served Meal:  
First Course - Bunker House Salad with Garlic Ranch  
Rolls & Whipped Butter

Duet Waited Dinner (one plate, two entrees):  
*Choice of Two Entrees:* Rosemary Infused Boneless Chicken Breast,  
Braised Boneless Beef Short Ribs, Salmon or Vegetarian Entree  
Choice of Any Potato & Vegetable

9 - Late Night Pizzas:  
(3) Cheese, (3) Sausage, (3) Pepperoni served during dancing

### Package to Include

Champagne Toast for Head Table  
Regular & Decaf Coffee with Condiments  
Ice Water in Carafes on Guest Tables  
Full Armory China, Silverware & Ice Water Glasses  
In-Stock Floor-Length Colored Guest Linens  
In-Stock 13" Runners for Guest Linens  
Votive Candles (three per table)  
In-Stock Colored Poly Napkins for Guests  
One Initial Gobo Projection  
Chandelier  
Security

**\$98.95/person**

\*make any package a buffet for \$2.95+person

\*\*less than 150 guests, add \$5.00/person to package pricing





## THE ARMORY



# *Catering Policies and Guidelines*

- A Recipe For Success!** As your full service caterer, we will help you plan the perfect special occasion. From the smallest detail to the most extravagant, we're prepared to make your party a success from beginning to end. Throughout your celebration, you can enjoy yourself while your guests savor the experience of Janesville's Premier Caterer! Whatever you can imagine, BEST EVENTS and THE ARMORY create!
- Prices:** All prices listed in our menus are guaranteed for sixty (60) days from the date your event is confirmed or a deposit is received. After sixty (60) days, your event menus, bar arrangements, rentals, etc., will be adjusted, if necessary, to reflect the current costs at the time your event is held.
- BUFFET MENUS ONLY:** Children ages 4 and under, are free. Children ages 5-11 will be discounted \$2.00 per meal. All prices stated on the menu selections do not include Wisconsin State Tax (5.5%), Service Charge (22%), or Gratuity (optional).
- Service Charge:** The 22% service charge is a cost component of the meal, which is retained by the company for services rendered. Services include: Wait staff, room set-up and take-down, clean up, basic linens on buffet, cake, gift, registration, and head tables.
  - Gratuity:** "Tipping" is not included in proposals or final billing. Tips are accepted and appreciated by all of our staff.
- Deposits:** A non-refundable deposit is required to confirm your date with THE ARMORY. The deposit is not an additional charge, but it is applied toward the full room rental fee. The required non-refundable deposit is \$500. "Minimum Purchases" amounts do not include cash bar sales, room rental fees, or security guard services fees; however, they do include dinner/food billings, billed out bar arrangements, decorations, and miscellaneous services/items purchased. 100% of the total event bill is due two weeks prior to your event. Personal Checks will not be accepted within 7 days of your event date, please use Cash, Credit Card, Money Order or Cashier's Check.
- Cancellations:** The deposit is non-transferable and non-refundable in the event of a cancellation, regardless of whether we are able to rebook the room. All cancellations must be in writing and will be effective when received by our office.
- Security:** For all events where alcohol is served, there will be a security guard on duty from 8:30 p.m. to end of event on the evening of your event. The duties of the security officer is to monitor the building interior, parking lots, exits and general safety of your guests. The proper authorities will be called if needed. The cost of this service is \$ 175.00, which is automatically billed to the reception host/hostess.
- Menus:** All menu selections should be confirmed at least thirty (30) days in advance for wedding receptions and fifteen (15) days in advance for other functions. THE ARMORY reserves the right to make changes/alterations to menu choices should items not meet our standards of quality or be out of stock from vendors (fresh produce, seasonal items, etc.).
- Guest Count Guarantee:** A guarantee is necessary eight (8) days in advance of your event. Accurate counts will ensure that there will be no inconveniences for your guests due to lack of seating or shortages of food items. THE ARMORY will be prepared to serve 5% over your guarantee if needed. In the event of unexpected increases, THE ARMORY will substitute food items as needed. You will be billed for your guarantee or the actual number of guests served, whichever is greater.
- "Leftovers" Policy:** It is the policy of THE ARMORY to prohibit guests/customers to take any food items out of our facilities at any time including "leftover" items from buffets etc. The National Restaurant Association guidelines and Health Department regulations will be strictly enforced. Please understand that these restrictions are designed to ensure the safety of you and your guests and your complete cooperation is appreciated. Wedding cake is the only exception to this policy.
- Public Health Message:** As required by the WI Health Department, we must inform consumers that the consumption of raw, undercooked, or otherwise not processed (to eliminate pathogens) certain animal foods on the menu may pose a health risk to highly susceptible people (the elderly, children under the age of 4, pregnant women, and immuno-compromised individuals).
- Bar Arrangements:** A 22% service charge is added as a cost component of the bar, which is retained by the company for services rendered. A "cash bar" allow your guests to purchase their drinks individually. An "open bar" is where guests have drinks and the bill is paid by the host/hostess. You may also have an open bar for some beverages and a cash bar for others.

There will be No Bar Service after 12:30 a.m.



## THE ARMORY



# *Catering Policies and Guidelines*

**Contracts:** All contracts with THE ARMORY (including all advance payments) need to be signed and received by our office in accordance with the payment schedule. Failure to do so may result in THE ARMORY refunding any advance payments and canceling your contract. In this instance, initial deposits will not be refundable.

**Tax Exemptions:** Groups requesting State Tax Exemptions must submit a copy of their Tax Exemption Certificate to our offices prior to the function.

**Decorating:** THE ARMORY does not permit the affixing of anything to the walls, floors, or ceilings of rooms with nails, staples, tape or any other substance, unless approval has been given by the Director of Catering. The Cost of damages due to unauthorized or careless decorating will be added to your event billing. Open flame candles are not allowed on the premises (votive candles in glass containers are acceptable).

Please ask about THE ARMORY extensive custom decorations capabilities. We offer rental items such as: backdrops, centerpieces, pillars, special fresh floral and silk arrangements, fabric draperies, bridal tulle, special lighting, buffet decor, and much more to create an original atmosphere for your event. We can build a custom proposal for all of your decoration planning.

**Carry-Ins:** No unauthorized food or beverage will be permitted on our premises. There will be a \$ 25.00 surcharge per item for unauthorized food or beverages. Wedding Cakes do not require our prior approval. We request that you use a "Certified" bakery for wedding or special occasion cakes.

**Article Responsibility:** THE ARMORY will not assume responsibility for the loss of or damage to any merchandise or articles left in our banquet hall prior to, during, or following any function.

**Music/ Entertainment:** Functions, which have live music, D.J. music, or other entertainment must conclude at 12:30 a.m. sharp. All guests, members of wedding parties, etc. must be out of the building by 1:00 a.m. The building is closed at 1:00 a.m. regardless of "Bar Time". At the discretion of the Catering Director, THE ARMORY reserves the right to deny the planned performance of any D.J., live band, musician/entertainer with whom we have experienced or anticipate problems.

**Smoking Policy:** THE ARMORY is a non-smoking facility. Smoking is permitted in the front of the building, patio and parking lot.

**China Service:** Included with your room rental is THE ARMORY China pattern, dining glassware, dining silverware, room setup and teardown. Additional china patterns are available at an additional cost. Replacement costs will be assessed for broken, chipped, or lost china resulting from guest use. Cloth napkins, guest table linens, and other glassware are an additional cost.

**Delays:** An additional charge will be assessed for wait staff assignments delayed for a period of more than fifteen (15 ) minutes due to the planning of host/hostess schedules for the event (i.e. Waitstaff waiting to clear dining area due to a meeting in progress or late arrival of guests), at the rate of \$ 4.00 per staff member for each fifteen (15) minute interval they remain waiting (\$16.00/hour each for down time). These charges will be added to your billing.

**Waited Cake Service:** For an additional \$.45 per person, our staff will cut and serve your wedding or special occasion cake, assuring expedient service and beautiful pieces.

**Ceremony On Site:** Customers using THE ARMORY for a wedding ceremony in addition to a wedding reception will be charged an additional \$350. This fee covers setup of your ceremony using the guest seating chairs and transition of the room after your ceremony. Additional chair options are available at an additional cost.

**Ceremony Off Site:** Customers using THE ARMORY for a wedding reception will receive use of WOODLAND PARK at a special discounted rate of \$300. This fee is for the use of WOODLAND PARK as their wedding ceremony site. Located at 1741 Adel St. Janesville, WI 53546. Ceremony chairs, décor and rental items are an additional cost.





# THE ARMORY



## Pricing 2019

<b>DRILL HALL</b>	<b>Rate</b>	<b>Min. Purchase</b>	<b>PATIO Included with Drill Hall rentals on Fridays and Saturdays</b>	<b>Rate</b>	<b>Min. Purchase</b>
Monday-Thursday	\$150	\$250	Monday-Thursday	\$150	\$750
Friday	\$750	\$5000	Friday	\$200	\$750
Saturday	\$1295	\$7500	Saturday	\$250	\$1000
Sunday	\$750	\$5000	Sunday	\$200	\$750
<b>BUNKER</b>			<b>LIEUTENANTS LOUNGE</b>		
Monday-Thursday	\$25	\$300	Monday-Thursday	\$50	\$250
Friday	\$100	\$500	Friday	\$200	\$250
Saturday	\$100	\$500	Saturday	\$200	\$250
Sunday	\$100	\$300	Sunday	\$200	\$250

\* \$500 deposit (or room rental rate if less than \$500) to book your date along with contract is required.

Policy / Contract Changes: THE ARMORY reserves the right to make changes in all policy and contract content or application as deemed appropriate with or without prior notice, reprinted, or substituted with current agreements. THE ARMORY RESERVES THE RIGHT TO MAKE CORRECTIONS TO CLERICAL OR CALCULATION ERRORS.

**Please complete the following:**

Event Date: \_\_\_\_\_

Received On: \_\_\_\_\_

Deposited Amount: \_\_\_\_\_

Deposited By: \_\_\_\_\_

Check #: \_\_\_\_\_ Cash: \_\_\_\_\_

Group: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Bride / Groom    Host / Hostess

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Co Signing Parent / Host



# Testimonials

## MAKE YOUR DAY A LIFE-LONG MEMORY AT THE ARMORY

*"Everyone raved at how beautiful The Armory was and what a neat place! People were very impressed with the service" -Kristi + Ben*

*"I want to say how pleased we all were with how beautiful the wedding hall was and how wonderful the food and staff were. Everyone complimented on how good the food was. Taran and Darren were in awe at how everything was just as beautiful as they had dreamed." -Mother of Bride*

*"The day was perfect. Everything ran smoothly and you helped make our day one we will never forget. Thank you again" -Shannon + Travis*

*"Thank you for creating my daughters dream wedding. This was an important day and you hit it out of the park! A Million thanks to everyone!" -Mother of Bride*

*"Thank you for all you did to help us execute the reception we wanted, it was EXACTLY what we wanted. You made it all seem so easy. Amanda NAILED it with flowers and decor! Thank you for all you did. It was PERFECT!" - Keli + Brian*

*Thank you guys so much from the bottom of our hearts for making our wedding planning so stress-free and for making the reception absolutely perfect!!! It was everything I've ever dreamed of and more.  
-Josh + Summer*

