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THE  
GREAT  
DANE  
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EVENT MENU  
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Friday Weddings	\$350
Saturday Weddings	\$895
Sunday Weddings	\$300

**YOUR WEDDING PACKAGE INCLUDES...**

- All day use of the Large Banquet Room (8am - midnight)
- Menu & Beer tastings with our event coordinator
- Setup of all tables, chairs & linens.
- Cake Cutting and Service
- Audio Visual Services
- White Table Linens and Black Napkins
- Bartenders and serving staff
- Onsite Coordinator
- Staging for the Head Table (seats 16)
- White skirting with lights
- 5 Cabaret tables
- Banquet Rounds seating 10 guests each

To set up an appointment with our events and wedding coordinator  
  
please contact Melanie at  
**[melanie.lukens@greatdanepub.com](mailto:melanie.lukens@greatdanepub.com)**  
or call 715.845.8800  
  
Phone: (715)845-3000  
Banquet Phone: (715)845-8800

# APPETIZER

## PLATTER MENU

### CHEESE & CRACKERS

An assortment of crackers and cheese.  
Small \$45 ♦ Large \$85  
Add summer sausage \$20

### BRUSCHETTA PLATE

tomatoes, fresh basil, extra virgin olive oil, balsamic vinegar, toasted baguette.  
Small= 50 pieces \$45 ❖ Large= 100 \$85

### CHIPS, SALSA & GUACAMOLE

Fresh made tortilla chips served with our gazpacho style salsa and home made guacamole, Small \$35 ❖ Large \$60

### BAVARIAN PRETZEL TWIST

Baked pretzels served hot with cranberry Wheat and German Pilsner mustards,  
Small= 22pc \$55 ❖ Large= 45pc \$85

### COCKTAIL MEATBALLS

Meatballs tossed with a toasted garlic tomato sauce and finished with Parmesan cheese,  
Small= \$65 ♦ Large= \$120

### MEDITERRANEAN VEGGIE PLATTER

Hummus, barley and quinoa tabbouleh, cucumbers, red bell pepper, carrots, cherry tomato, Kalamata olives, dried apricots, grapes, tzatziki sauce and grilled pita bread, Small= \$55 ❖ Large= \$100

### DELI SANDWICH PLATTER

♦ Turkey and Avocado-smoked turkey, garlic aioli, avocado, tomato, alfa sprouts, 9-grain bread.  
♦ Roasted Veggie & Hummus wrap-homemade hummus, spring mix, barley and quinoa tabbouleh, roasted red pepper, cucumber, tzatziki sauce, spinach wrap  
♦ Ham & Swiss-pit ham, swiss cheese, pilsner mustard, lettuce, tomato, rye bread  
♦ Chicken Salad-garlic aioli, mixed greens, tomato, sourdough bread,

Small= 20pc \$60 ❖ Large= 40pc \$110

### BREWHOUSE SHRIMP COCKTAIL

Shrimp simmered in German Pilsner and served chilled with cocktail sauce and lemons,  
Small= \$85 ❖ Large= \$145

### BUFFALO WINGS

Crisp wings served with our 3-alarm sauce, Stout BBQ, Gorgonzola, carrots and celery sticks, Small= 5lbs \$65 ❖ Large= 10lbs \$120

### BONELESS WINGS

Boneless chicken tender chunks, served with our 3-alarm sauce, Stout BBQ, Gorgonzola, carrots and celery, Small= 5lbs \$65 ❖ Large= 10lbs \$120

### FRUIT AND GRANOLA TRAY

An assortment of seasonal fresh fruits and homemade granola served with a honey vanilla yogurt sauce.  
(Serves 25-30) ❖ One size \$85

UNLESS INDICATED OUR SMALL  
PLATTERS WILL SERVE ABOUT 15/20  
GUEST AND OUR LARGE PLATTERS  
SERVE 35/40 GUESTS.

# PLATED

## LUNCH MENU

Please choose up to three entrees to customize your event's limited menu. Parties of 35 or more are required to preorder.

### CAESAR WRAP

Warm grilled chicken, romaine, Parmesan, Caesar dressing, vegetable tortilla wrap, 10

### MEDITERRANEAN PLATE

Homemade hummus, barley-quinoa, tabbouleh, falafel, tomato, cucumber, onion, feta, Kalamata olives, grilled pita, tzatziki sauce, 11 v

### TURKEY WRAP

Wrap with turkey, bacon, cheese blend, salsa fresca, romaine, served with a side of ranch, and kettle chips, 12

### REITBROCK REUBEN

Hot shaved House-cured pastrami, Swiss cheese, sauerkraut, and Thousand Island dressing, dark rye, served with kettle chips, 11

### MAYAN CHICKEN WRAP

Guacamole, corn salsa, greens, creamy cilantro dressing, spinach tortilla wrap, served with kettle chips, 10

### SHERMAN STREET CHICKEN SALAD

Roasted white meat, Granny Smith apples, dried cranberries, walnut, Gorgonzola, mixed greens, tomato, honey citrus, 11

### NEW LONDON BRIDGE FISH FRY

Haddock, pilsner batter, homemade tartar, malt vinegar, slaw, lemon, fries, 2 piece, 11

### WISCONSIN STYLE CHEDDAR MAC

Capatavi noodles, cheddar, Pilsner, sourdough crumbs. Pretzel stick, 11.5 v

### PUB BURGER

7 oz. fresh beef broiled to medium, topped with sharp cheddar cheese, lettuce, tomato, pickles, onions, served with kettle chips, 10

\*substitute with black bean burger

### APPLEWOOD BACON BURGER

7 oz. fresh beef broiled to medium temperature with bacon, sharp cheddar cheese, lettuce, tomato, pickles, onions, served with kettle chips, 11.5

### CAESAR WRAP

Warm grilled chicken, romaine, parmesan, Caesar dressing, vegetable tortilla wrap, served with kettle chips, 10

### ADD A SALAD COURSE

Enhance your parties experience with our house salad. Fresh mixed greens, tomatoes, cucumbers, carrots, radish, and red onions.  
• \$3 per person

### DRESSING (CHOOSE 2)

Gorgonzola, Balsamic  
Vinaigrette, Ranch, French

### BEVERAGE SERVICE

Milk  
Iced tea  
Coffee  
\$2.25 per guest

# PLATED

## DINNER MENU

Please choose up to *three* entrees to customize your event's limited menu. Parties of 35 or more are required to preorder

### GRILLED CHICKEN CAESAR

Fresh grilled chicken breast served over romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese, 12.5

### BABY BACK RIBS

Slow cooked and grilled, served with jalapeno cornbread, Kohl slaw, and maple baked beans  
Half Rack, 15 / Whole Rack, 21

### WISCONSIN STYLE CHEDDAR MAC

Capatavi noodles, cheddar, Pilsner, sourdough crumbs. Pretzel stick, 11.5 v  
Buffalo Chicken Style -3-alarm chicken, gorgonzola, tomato, scallions, +3.25

### MAPLE GRILLED FRESH SALMON \*

Yukon potatoes, mustard-bacon glazed brussels sprouts, herb compound butter, whole grain mustard vinaigrette, 17

### PAN SEARED WALLEYE

Mashed potatoes, grilled asparagus, white wine cream sauce, toasted hazelnuts, 16.5

### CHICKEN CORDON BLEU

Fresh baked chicken breast with Bavarian ham and smoked Gouda cheese topped with our fresh lagered mushroom gravy. Served with market fresh vegetables and garlic mashed potatoes, 15 (Available for preorder only)

### HERB ROASTED PORK LOIN

Whole pork loin roasted with fresh herbs, garlic and Dijon, served with pan gravy, mashed potatoes, green beans, 16

### GRILLED NEW YORK STRIP STEAK

Center-cut Angus New York Strip Steak served with demi glaze and herb compound butter, mashed potatoes and sautéed green beans, 25

### 8OZ SIRLOIN

8oz Angus Sirloin Steak, served with demi glaze and herb compound butter, mashed potatoes and sautéed green beans, 20

### HIGH POINT HARVEST BOWL

Brown rice, red quinoa, broccoli, sweet potato, roasted beets, spiced cashews, edamame, dried apricot, sesame crusted tofu, orange ginger dressing, aged balsamic, 13v

### SHRIMP SCAMPI LINGUINI

Gulf shrimp sautéed in white wine and garlic cream sauce, topped with shaved Asiago cheese, 16

### CHICKEN FLORENTINE

Roasted chicken, baby spinach, cherry tomato, and rigatoni pasta tossed in a creamy garlic-parmesan alfredo sauce, 15

### ALE STREET CHICKEN

Grilled chicken basted with herbed-dijon mustard, finished with a brown ale mushroom butter sauce. Served with garlic mashed potatoes and fresh market vegetables, 16

### BEVERAGE SERVICE

Your choice of milk, ice tea and coffee  
\$2.25 per person

### BREAD SERVICE

Assorted rolls and breads available  
.50 per person

### ADD A SALAD COURSE

Enhance your parties experience with our house salad. Fresh mixed greens, tomatoes, cucumbers, carrots, radish, and red onions.  
\$3 per person

### DRESSING (CHOOSE 2)

Gorgonzola, Balsamic Vinaigrette, Ranch, French

# SPECIALTY

## BUFFET MENU

### CONTINENTAL BREAKFAST

\$10/Person ♦ 10 Person Minimum

Available Monday-Thursday 7:30am-4pm

#### INCLUDES:

Kringle  
Assorted Muffins  
Fruit, Granola, and Yogurt

#### BEVERAGES

Coffee ♦ Orange Juice ♦ Tea

### DELI HALF-SANDWICH

\$16/person ♦ 15 person minimum

#### SOUP

♦ Tomato Mushroom Bisque

#### SALAD: CHOOSE ONE (1)

Classic Caesar Salad  
 Fresh Garden Salad

#### SANDWICH TYPE: CHOOSE THREE (3)

Turkey & Avocado  
 Ham & Swiss on Rye  
 Chicken Salad sourdough  
 Roasted Veggie & Hummus Wrap

#### SIDES: CHOOSE ONE (1)

Creamy Kohl Slaw  
 Homemade Kettle Chips

### ITALIAN CAFÉ BUFFET

\$16.00/Person ♦ Minimum of 30 People

#### ENTREES

♦ Meatballs Marinara  
♦ Rigatini Pesto Primavera  
♦ Chicken Florentine Alfredo  
♦ Classic Meat Lasagna  
♦ Steamed Vegetables  
♦ Garlic Rolls served at table

#### SOUP

♦ Tomato Mushroom Bisque

#### SALAD

♦ Classic Caesar Salad

### TAILGATE BUFFET

\$16/Person ♦ 15 Person Minimum

#### ENTREES

♦ Brats  
♦ Burgers  
♦ Assorted Cheeses  
♦ Baked Beans  
♦ Seasonal Fruit  
♦ Kettle Chips  
♦ Kohl Slaw  
♦ Buns and Rolls

#### BEVERAGE OPTIONS

All buffet selections include  
your choice of iced tea, milk, and  
coffee.

# DINNER BUFFET MENU

Price per person \$22.00 Minimum of 30 guests. | Dinner Buffet venue includes your choice of 2 entrees, 3 side dishes, and one salad type served with fresh rolls. Beverages Included: Fresh Brewed Regular/Decaffeinated Coffee, Iced Tea, and 2% milk.  
Additional Entree: \$6.00 | Additional Salad: \$2.75 | Additional Side: \$2.75

## ENTREES



### CHICKEN CORDON BLEU

Chicken breasts, Bavarian ham, smoked Gouda, Swiss cheese, Red lager mushroom gravy.

### GARLIC ROASTED CHICKEN

Roasted bone-in chicken basted with a garlic butter.

### COUNTRY STYLE BONELESS BBQ RIBS

Fall of the bone- Boneless Country Style, slowly braised in a flavorful broth of our hand crafted beer, finished with barbecue sauce.

### BEEF TIPS STROGANOFF

Tender seasoned beef tips simmered in our Emerald Isle Stout and finished with sour cream then served with egg noodles.

### BLACKENED TILAPIA ALEXANDER

Tilapia fillets blackened with our Cajun spice blend and served with shrimp in a Mornay sauce.

### BAKED COD

Cod fillets baked with a lemon herb crust.

### ROASTED TURKEY BREAST

Slow cooked turkey breast slices served with gravy.

### VEGETABLE PESTO PRIMAVERA

Capatavi, creamy pesto, a seasonal medley of fresh vegetables.

### WISCONSIN STYLE CHEDDAR MAC

Cavatapp noodles, cheddar, Pilsner, sourdough crumbs.

## SIDES



### KOHL SLAW

### KETTLE CHIPS

### GARLIC MASHED POTATOES

### PARSLEY BUTTERED BABY BAKERS

### MARKET VEGETABLES

### MARDI GRAS RICE

### CILANTRO LIME RICE

### BUTTERED EGG NOODLES

### SUNSHINE VEGETABLE BLEND

## SALAD



### CLASSIC CAESAR

Romaine, creamy Caesar, pretzel croutons, parmesan crisps, anchovy.

### GARDEN SALAD

Mixed greens, tomatoes, cucumbers, carrots, radish, red onions and croutons,

Dressings (Choose 2)

Gorgonzola, Balsamic

Vinaigrette, Ranch, French

## PRIME TIME

Minimum of 30 guests. Price per person \$26.00  
Sliced Prime Rib served with a brandied mushroom sauce.

(1) additional entree, three 3 side dishes, and one (1) salad type served with fresh rolls. Beverages Included: Fresh Brewed Regular/Decaffeinated Coffee, Iced Tea, and milk.



CHOOSE ONE ADDITIONAL ENTREE



CHOOSE THREE SIDES



CHOOSE ONE SALAD

# ENHANCEMENTS

## DESSERT PLATTERS

CHOCOLATE CHIP COOKIES	(12 /dozen)	\$15.00
BLACK & TAN BROWNIE PLATTER	(30/60 pieces)	\$45.00   \$80.00
LEMON BARS	(30/60 pieces)	\$45.00   \$80.00
MACADAMIA NUT & WHITE CHOCOLATE COOKIES	(30/60 pieces)	\$45.00   \$80.00
CHOCOLATE TOFFEE BARS	(25/50 pieces)	\$42.00   \$75.00
CHEESE CAKE SERVED WITH A MIXED BERRY SAUCE	(16/32 slices)	\$55.00   \$100.00

## BREAKFAST DESSERT OPTIONS

FRENCH CRULLER DONUTS	(24/48 pieces)	\$25.00   \$40.00
ASSORTED DANISHS	(24 pieces)	\$30.00
ASSORTED MUFFINS	(one dozen)	\$18.00

## BEVERAGES

SODA	\$1.50   glass	\$1.75   can
COFFEE	\$2.50   glass	\$9.00   carafe
ICED TEA	\$2.50   glass	
JUICE (ORANGE/APPLE/CRANBERRY)	\$2.50   glass	\$10.00   pitcher
HOUSE WINE & CHAMPAGNE	\$6.00   glass	\$26.00   bottle
RAIL DRINKS*	\$5.00	
CALL DRINKS*	\$6.00	
TOP SHELF*	\$6.50+	
GREAT DANE CRAFTED BEER	\$4.50   pint	
HALF BARREL DANE BEER	\$325.00 (124 pints)	

\* Specialty cocktails subject to upcharges. i.e. Old Fashioneds, Martinis...

## CARVING STATIONS

\$50 PER STATION INCLUDES ATTENDANT	
SLOW-ROASTED PRIME RIB (serves 25)	\$225
HONEY BAKED HAM (serves 50)	\$165
ROASTED TURKEY (serves 50)	\$165

## SNACKS

Popcorn Machine*	\$7.50   package
Pretzel Minis	\$6.00   Pound
Chex Mix	\$8.00   Pound
Honey Roasted Peanuts	\$13.00   Pound

\*\$10.00 usage fee applies

## VARIETY GREAT DANE HALF BARREL | 124 PINTS

They say that variety is the spice of life, but for your beer-drinking guests, this platitude takes physical form in the varietal half barrel. One hundred and twenty four pints (the equivalent of a half barrel), allows your guests to choose a beer of their preference rather than being limited to a single style of beer. One Hundred and Twenty Four Pints | \$325



# POLICIES & PROCEDURES

## CATERING SERVICES

Provided by the Great Dane Pub. Outside caterers cannot be brought in.

## CONTRACTS

We will create and send you a contract outlining all of the details for your event. The contract must be returned as soon as possible along with the deposit information. If any changes need to be made to the contract, the contract will be re-written by a representative of the Great Dane. Any changes made by the guest will null and void the contract.

## DEPOSITS

A \$25.00 to \$895.00 non-refundable deposit is due and required to guarantee the reserved space within 14 days of receiving a contract. The deposit is based on the room rental fee. Room rental fees vary and are based on event timing and booking date. We accept cash, check or credit card for all deposits.

## FOOD & BEVERAGE MINIMUM

All food and beverages included on the tab along with tax apply toward the minimum spending guarantee that is stated on the contract. If the spending guarantee is not met, the difference will be added to the final bill. The room rental fee (if noted on the contract) and gratuity is NOT included in the spending guarantee. Cash bar items are counted and included with the total food and beverage minimum spending guarantee. All pricing is subject to change. All food and beverage is subject to 5.5% Wisconsin sales tax.

## GRATUITY

The Great Dane no longer adds automatic gratuity to any size party. For contracted events you will be asked to determine your intended amount of gratuity for the servers. This amount may be adjusted at host's discretion at the conclusion of your event. We suggest a 20% gratuity for large parties. Gratuity does not count toward food and beverage minimums.

## CANCELLATION

A written cancellation must be delivered at least twenty-one (21) business days prior to the date of your reservation unless stated otherwise in your contract. If a written notice is not received, the deposit will be forfeited and/or charged to your credit card on file.

## DECORATING

The Great Dane Pub does not allow any decorations to be attached (like tape or tacks) to the walls of any area of the establishment. A representative of your party will need to decorate at a time that is set up with the Great Dane Pub. All decorations must be pre-approved and must be taken down at the end of your event. Please no confetti.

# MENU OPTIONS

## FULL MENU

Available for parties of 20 or less.

Our full pub/restaurant menu will be available. If desired a four-item limited pub menu can be created for your group.

## LIMITED MENU

Available for parties of 35 or less

Three item limited menu from the Banquet Menu, Large Plated Lunch, or Dinner menu). You choose three items you'd like to offer, and we will create a menu for your guests to choose from the day of the event.

## PRE-ORDERED MENU

Available for all parties but required for parties over 35

You choose three items from one menu and ask your guests, in advance, which item they would like to eat the day of the event. The Host is responsible for providing escort cards corresponding with

their entree selection for each guest. The Great Dane will provide a table to display the escort cards near the entrance of the private room.

## **BUFFETS**

Your buffet selection will be due ten days prior to your event date. Final billing will be for the number of meals guaranteed or the number of meals served, whichever is greater.

## **APPETIZER PLATTERS**

Platter orders require a five day advance order from the platter menu, and a credit card to keep on file. We do offer small and large options for most of the platters. Most large platters serve 30- 40 guests and small platters serve 20. Canceled orders must be received in writing at least 48 hours in advance. Due to standard health practices, left over food may not be removed from the Great Dane.

## **SALAD/SOUP OPTIONS**

We offer a soup course or a garden salad course for an additional \$3 each. Salad dressings may be selected from our banquet menu and are served family style. Soup may be selected from our banquet menu and is served with crackers on the table. Please choose either course to be served to all your guests.

## **DESSERT**

We offer desserts from our platter menu, or as pre-ordered individual quantities. If you wish to bring in a cake from a licensed baker or vendor we do have a cake cutting & service fee of \$1 per guest. Cakes will be cut and served to you and all serving utensils are provided. For cupcakes there will be only be one \$10 cake charge and we will provide a dessert table for your cupcakes to be on display for your guests to serve themselves.

# **BAR OPTIONS**

## **OPEN/HOSTED BAR**

All beer, wine and liquor goes on to the tab paid in full at the end of the event.

## **LIMITED BAR**

You provide a specific dollar amount not to be exceeded containing the combination of choices of specific beer, wine, liquor or non-alcoholic beverages.

## **DRINK TICKETS**

We provide raffle style tickets for your guests for your choice of beer, wine, liquor or non-alcoholic beverages.

# **ROOM RATES & MINIMUMS**

SMALL BANQUET	Done By 3pm	Min/Day	Evenings	Min/Evening
Monday-Thursday	\$25.00	\$300.00	\$50.00	\$350.00
Friday	\$25.00	\$400.00	\$75.00	\$500.00
Saturday	\$75.00	\$500.00	\$100.00	\$700.00
Sunday	\$25.00	\$300.00	\$25.00	\$300.00

LARGE BANQUET	Done By 3pm	Min/Day	Evenings	Min/Evening
Monday-Wednesday	\$50.00	\$400.00	\$75.00	\$500.00
Thursday	\$75.00	\$400.00	\$100.00	\$800.00
Friday (non-weddings)	\$100.00	\$500.00	\$200.00	\$1,000.00
Saturday (non-weddings)	\$100.00	\$800.00	\$300.00	\$3,000.00
Sunday	\$50.00	\$400.00	\$50.00	\$400.00

LARGE BANQUET WEDDINGS | Friday: \$350 / \$3,000 | Saturday: \$895 / \$3,000

We thank you for your interest in the Great Dane Pub & Brewing Co. If you have any questions or would like to speak to our Large Party Coordinator Melanie Lukens, please call the Banquet Office at (715) 845-8800 or email her directly at [melanie.lukens@greatdanepub.com](mailto:melanie.lukens@greatdanepub.com)