

EVENTS

Milwaukee
ALE HOUSE

ALE HOUSE

Parties & Events

Food and drink is what we are all about - you bring the guests and we will provide the ingredients for a memorable event!

Whether you are just browsing or have decided that Milwaukee Alehouse - Grafton is your spot – we are happy to answer questions and ready to make your party a success. After reviewing, let us know if you'd like a proposal for your event by contacting us at the info listed below.

ABOUT THE ROOM:

» There are a few ways we can configure the room to accommodate your event style – here's the max guest count for each service:

TABLESIDE: 130 | BUFFET: 115 | STATIONS OR PASSED APPS: 200

» No charge for booking the room EVER!! Whether it's 15 guests or 200 – there's no cost to selecting our party room as your venue of choice. (Minimum food and drink charges do apply.)

Other Important Stuff:

We offer AV equipment and are WIFI connected.

Tax Exempt forms needed 1 week prior to event.

All details, including headcount, due 10 days prior to your event.

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CONTACT!








**FOR QUESTIONS, PLEASE CONTACT EVENT COORDINATOR
SUE DOWLING, SUE@ALEHOUSEGRAFTON.COM | 262.384.0225.**

FOOD

"People who love to Eat are always the Best People"
- julia child -





APPETIZERS

Price^d per dozen
Minimum of 2 dozen per app
Maximum of 6 appetizers per event

MAC N CHEESE BITES  with Bacon +.25	24
TRADITIONAL BRUSCHETTA 	21
ARTICHOKE/TOMATO BRUSCHETTA 	24
MARGHERITA FLATBREAD 	16
CHEESE CURDS 	12
STUFFED MUSHROOMS GF	21
DRUNKEN CHICKEN BITES	18
RUMAKI	15
DIJON CHICKEN "CIGARS"	24
BEEF & MUSHROOM "CIGARS"	24
REUBEN "CIGARS"	24
CHICKEN WINGS GF	18
BBQ, Buffalo, or Sweet Chili	
MINI SLIDERS Beef or Pork	36
MINI CRAB CAKES WITH TARRAGON AIOLI	30
AHI TUNA WONTONS	27
MEATBALLS (BBQ, Swedish or Marinara)	24

PLATTERS

All platters can be ordered as
Small, Medium or Large

FRESH FRUIT  GF	25 40 55
SHRIMP COCKTAIL GF 16/20 shrimp/lb	MARKET PRICE
CHEESE AND SAUSAGE WITH CRACKERS	30 45 60
CHIPS, SALSA AND GUACAMOLE  GF	15 25 40
PRETZEL BITES WITH CHEESE SAUCE 	25 40 55
SPINACH AND ARTICHOKE DIP 	35 55 75

PLATTER SIZES

Small 15"
Medium 20"
Large 25"

THE BURGER BAR

\$16 per person

This is not an All-You-Can-Eat buffet, a set amount of food is prepared per person.

INCLUDES:

1/4 LB ANGUS BEEF PATTY

CHEESE PLATTER Cheddar, Monterey Jack and Swiss cheese
SOFT BUNS

TOPPINGS Platter of lettuce, pickle, tomato, and onion

KETCHUP AND MUSTARD

UNLIMITED FRIES

COLE SLAW

ADD ONS

BACON: \$2.00/PERSON

BEYOND BURGER PATTIES (Vegetarian/Vegan): \$2.00/patty

THE PASTA BUFFET

\$20 per person

This is not an All-You-Can-Eat buffet, a set amount of food is prepared per person.

CHOOSE 2 OPTIONS:

GRILLED CHICKEN & VEGETABLE PASTA Grilled Chicken breast with penne pasta, spinach, mushrooms, zucchini and summer squash tossed in sherry cream sauce

PASTA BOLOGNESE Pork sausage with penne pasta in a tomato cream sauce topped with grated parmesan cheese and fresh basil

CHICKEN MAC N' CHEESE Roasted chicken, cavatappi noodles, four cheese sauce, bacon, scallions, and parmesan cheese breadcrumbs

GARLIC BREAD

CHOICE OF :

HOUSE SALAD

served with French and Ranch dressings on the side

Or

CAESAR SALAD

GF Gluten Free  Vegetarian

Must meet required food/beverage minimum before taxes and gratuity. Taxes and 20% gratuity will be calculated upon event conclusion.

ENTREE OPTIONS

For parties of 20 or more (plated or buffet) \$27 per person.
Choose up to 2 options. Includes salad with warm rolls and butter.
This is not an All-You-Can-Eat buffet, a set amount of food is prepared per person.

- BEEF BURGUNDY GF** Cut of sirloin braised in a red wine sauce with carrots and onions
- DIJON CHICKEN GF** Grilled chicken breast served in a dijon mustard cream sauce
- HERB CHICKEN GF** Rotisserie chicken seasoned with fresh herbs, lemon garlic and olive oil
- GRILLED CHICKEN AND VEGETABLE PASTA** Grilled Chicken breast with penne pasta, spinach, mushrooms, zucchini and summer squash tossed in sherry cream sauce
- PORK MILANESE** Pork tenderloin medallions, panko breadcrumbs, parmesan cheese, served with a creamy lemon caper sauce
- PORTABELLA MUSHROOMS PASTA** 🌱 Grilled portabella mushrooms caps with penne pasta, grilled vegetables in a light cream sauce
- PULLED PORK** Slow roasted Pork served in BBQ sauce with soft buns
- BOURBON MAPLE SALMON** Maple and bourbon marinated pan-seared salmon with balsamic glaze
- BOURBON PECAN CHICKEN** Pecan crusted chicken breast pan-seared and served with our housemade bourbon sauce *(on the side for a buffet)*
- ALMOND WHITEFISH** Pan-seared almond crusted whitefish served with red pepper coulis
- PEPPERCORN CRUSTED SIRLOIN STEAK** Peppercorn crusted sirloin steak pan seared medium *(Market price upcharge for plated or buffet)*
- ROASTED PORK LOIN** Herb crusted pork loin topped with sherry cream sauce

Side
Options
(choose 2)

- MASHED POTATOES
- BUTTERED PENNE PASTA
- ROASTED RED POTATOES
- MAC N' CHEESE
- RICE PILAF
- GREEN BEAN ALMONDINE
- BEER GLAZED CARROTS
- SAUTEED SEASONAL VEGETABLES
- ROASTED BRUSSEL SPROUTS

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LATE NIGHT

NACHO BAR

\$10 per person

INCLUDES:

NACHO CHIPS	BLACK OLIVES
CHEESE SAUCE	PICO DE GALLO
SOUR CREAM	JALAPENOS

Additional Options

\$1 per person

TACO SEASONED GROUND BEEF
 BLACKENED CHICKEN
 SLOW ROASTED SHREDDED PORK

\$2 per portion

VEGAN GROUND BEEF
 ADD GUAC FOR \$2 PER PERSON

PIZZA BUFFET

\$16 per person

ASK FOR SELECTIONS

TWO CHOICES OF PIZZA
 SERVED WITH GARLIC BREAD



Looking for a more formal affair?
 Ask us about our sit down lunch
 or dinner options.

GF Gluten Free Vegetarian

EARLY MORNING

BRUNCH / BREAKFAST

\$16 per person

INCLUDES:

SCRAMBLED EGGS	SEASONED BABY RED POTATOES
PANCAKES	BACON
FRUIT	ORANGE JUICE
MORNING BREADS	COFFEE

Upgrades:

\$1 per person

TEXAS FRENCH TOAST Thick style bread, whipped butter
 and maple syrup

CHEESE AND BACON SCRAMBLE Cheddar cheese,
 bell peppers and bacon



\$13 per person

OJ, PINEAPPLE JUICE, CHAMPAGNE



\$13 per person

2 BLOODY MARY MIXERS – SPICY & MILD
 VODKA
 PICKLES, BEEF STICKS, CHEESE CUBES, CELERY

Must meet required food/beverage minimum before taxes and gratuity. Taxes and 20% gratuity will be calculated upon event conclusion.

BEVERAGES

THE COMPLETE PACKAGE

*All inclusions from Beer, Wine packages + Liquor.
A selection of liquor available on request.*

3 hours: 30 / pers.

4 hours: 32 / pers.

5 hours: 34 / pers.

BEER ONLY

*Three of our highest selling
micro brews on tap featured
+ a selection of bottled beers.*

3 hours: 24 / pers.

4 hours: 26 / pers.

5 hours: 28 / pers.

BEER + WINE

*Cab, Merlot, Chardonnay,
White Zin, Pinot Grigio*

3 hours: 27 / pers.

4 hours: 29 / pers.

5 hours: 31 / pers.

These packages give you the best pricing available, but if you would prefer a cash bar – just let us know. Shots not included in any packages.

NA PACKAGE: \$5 / pers. Includes soda, all fountain drinks, iced tea and coffee

DESSERTS

2 dozen minimum for each dessert. Maximum 3 desserts per event

BLONDIES Vanilla bar with butterscotch chips	20 / doz
BROWNIES Classic and rich - no nuts	20 / doz
MINI CARROT SPICE CAKE Carrot cake	26 / doz
MINI LEMON CAKE Lemon cake, vanilla frosting, raspberry	26 / doz
MINI CRÈME BRULÉE	28 / doz
MINI FLOURLESS CHOCOLATE CAKES	26 / doz
ASSORTED COOKIES	20 / doz

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