Wild Onion Brewery & Banquets

Celebration of Life/Memorial Packages





APPETIZERS ONLY - \$30 PER PERSON/CHOOSE 8 APPETIZERS W/BUFFET/+\$7 TO BUFFET PRICE/CHOOSE 4

Cajun Salmon (on a cucumber) Smoked Salmon (on a cracker) Mini Cucumber Smoked Salmon Bacon Wrapped Scallops

Mini Beef Wellington Roast Beef Crostini Italian Sausage & Peppers Sausage Stuffed Mushrooms Meatballs (Swedish or BBQ) Cocktail Reuben

BBQ Pulled Pork Bites Bacon Wrapped Chestnuts

Chicken Potsticker Buffalo Chicken Quesadilla Teriyaki Chicken Skewer

<u>Vegetarian Selections</u>

Vegetable Egg Roll
w/Thai Chili Sauce
Cheesy Tomato Bruschetta
Tomato Soup Shooter
w/Grilled Cheese
Antipasto Brochette
Vegetable Shooter w/Ranch
Vegetable & Hummus
Shooter
Watermelon & Feta Skewer
Soft Pretzel Bite

Variety of Displays

All displays have a 25-guest minimum & priced per guest

Vegetable Display \$6.00
Fruit Display \$7.00
Cheese & Cracker Display \$6.00
Meat & Cheese Display \$8.00
Hummus Display \$7.00



Buffet requires a minimum of 25 guests

Maximum 2 hours of buffet time

All buffets include coffee, tea, and assorted soft drinks

No Substitutions

<u>Italian Buffet</u>

\$25/guest

Caesar Salad
Breadsticks & Butter
Vegetable Medley
Pasta with Fresh Tomato Basil
Chicken Parmesan
Lemon Squares & Cookies

Premium Italian Buffet

\$35/guest

Breadsticks
Minestrone Soup
Caprese Salad
Roasted Red Potatoes w/Rosemary
Asparagus
Portobello Ravioli w/Marinara
Chicken Piccata w/Lemon Caper Butter Sauce
Salmon w/Dill Cream Sauce
Tiramisu



Served with Rolls & Butter

Served with House Salad w/Ranch & Balsamic Vinaigrette

Choose Three Entrees:

Pasta w/Fresh Tomato Sauce

Chicken & Pasta w/Sun-dried Tomato Cream Sauce, Artichoke Hearts & Spinach (can be made vegetarian)

Chicken Parmesan

Breast of Chicken w/Artichoke Basil Cream

Roast Sirloin w/Gravy

Grilled Salmon w/Dill Cream Sauce

Choose One Vegetable:

Broccoli Green Bean Almandine Roasted Carrots Asparagus w/Cherry Tomatoes Roasted Potatoes

Choose One Starch:

Wild Rice Blend Rice Pilaf Garlic Mashed Potatoes

Dessert:

Lemon Squares, Brownies & Assorted Cookies



Open Bar Packages

\$250 PRIVATE BARTENDER FEE

Bar Packages are priced out per guest 21 & over
Cash bar (guest pays for their own drinks) or
consumption bar (host pays for total drinks ordered) also available upon
request

BEER & WINE PACKAGE

House Wine: Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio,

Moscato, Sauvignon Blanc, Champagne

Bottled Beer: Miller Genuine Draft, Miller Lite, Coors Light, Corona

Beer Cans: Wild Onion Brewery Seasonal Offerings

2 Hour - \$14

3 Hour - \$16

4 Hour - \$18

HOUSE BAR PACKAGE

Beer & Wine Package Plus: Titos, Ford's Gin, Jim Beam, Jack Daniels, Southern Comfort, Seagram's 7, Canadian Club, Monkey Shoulder, Don Q Rum, Captain Morgan, Meyers Dark Rum, Malibu, Hornitos, Korbel Brandy, Peach Schnapps, Amaretto, Ryan's Irish Cream

2 Hour - \$16

3 Hour - \$21

4 Hour - \$26

SUPERIOR BAR PACKAGE

House Bar Plus: Ketel One, Grey Goose, Tanqueray, Hendricks, Seagram's VO, Jameson, Johnny Walker Red, Dewar's White Label, Crown Royal, Makers Mark, Casamigos Tequila, Kahlua, Chambord, DiSaronno

2 Hour - \$20

3 Hour - \$25

4 Hour - \$30

All prices subject to 20% Service Charge & 7.5% Sales Tax



ROOM FEES/GUÉST OR FOOD & BEVERAGE MINIMUMS

(Minimums do not include tax, service charge or any other fees)

January-February

No minimum required No room fees

March-December

Cascade Room- \$150 room rental/ 25 guests or \$1000 (max. 40 guests)

North Room - \$200 room rental/ 25 guests or \$1000 (max. 70 guests)

Great Room - \$300 room rental/ 40 guests or \$2000 (max. 100 guests)

Great Hall - \$500 room rental/ 80 guests or \$5000 (max. 200 guests)

Patio Fee \$250

Patio cannot be rented alone.

No additional patio fee with Great Hall rental

Not available with Cascade room rental

ADDITIONAL AMENITIES

3 Easels - Included

AV Equipment: Microphone, Speaker, Projector, Screen & Podium - \$50