

# 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!

On the following pages, you'll find everything packaged to make selecting your menu easy and take the guesswork out of pricing. Whether you are just browsing or have decided that GAH 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 | HIGH TOPS WITH 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.)

» All food packages must be booked with a beverage package. Beverage packages do not include happy hour priced drinks. All packages when totaled will have a tax (5.6%) and gratuity (20%) added on before the bill is presented.

### 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.

**FOOD** Delicious Apps, Mains and More

page **3**

**BEV** Party Packages Featuring the Best Brews Around!

page **7**

**BRUNCH** For The Morning Friendly Folk

page **8**

## 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 -

package

“A”

\$20 per person

## APPS and PLATTERS

For “Standing Room Only” kind of fun!

Price includes: 4 APPETIZERS and 2 PLATTERS

### APPETIZERS

**MAC N CHEESE BITES** - Vegetarian House made mac n cheese, panko bread crumbs.

**FRIED RAVIOLI** - Vegetarian Breaded four cheese ravioli, homemade marinara.

**TRADITIONAL BRUSCHETTA** - Vegetarian Tomatoes, basil, garlic, olive oil, homemade crostini.

**MARGHERITA FLATBREAD SQUARES** - Vegetarian Fresh mozzarella, tomatoes, basil.

**ARTICHOKE TOMATO BRUSCHETTA** - Vegetarian Tomatoes, artichoke hearts, garlic, olive oil, homemade crostini.

**CHEESE CURDS** - Vegetarian Beer Battered and served with chipotle mayo.

**STUFFED MUSHROOMS** GF Italian sausage, roasted garlic, green onion, cream cheese and fresh herbs.

**DRUNKEN CHICKEN BITES** Amber beer battered chicken, chipotle mayo and bbq dipping sauces.

**RUMAKI** Bacon wrapped water chestnuts.

**BACON BALLS** Beer battered cream cheese and Nueske's bacon balls. Served with ancho chili lime sour cream.

**DIJON CHICKEN “CIGAR”** Grilled chicken, fresh herbs, Dijon mustard, fried wonton wrap, chutney dipping sauce.

**BEEF & MUSHROOM “CIGAR”** Sautéed beef and mushrooms, onions, herbs, fried wonton wrap, horseradish dipping sauce.

**REUBEN “CIGAR”** Corned beef, sauerkraut, swiss cheese, fried wonton wrap, thousand island dressing.

**CHICKEN WINGS** GF Choice of original buffalo, house bbq, or sweet chili sauce. Buttermilk ranch or bleu cheese dressing.

**MINI SLIDERS** Choice of Beef or Pulled Pork. Soft white bun, pickles, sliced tomato, marinated red onions.

### PLATTERS

**HOMEMADE POPCORN** - Vegetarian GF Choose up to three: traditional butter, rosemary parmesan, truffle oil, bacon (crumbled pieces), spicy.

**SHRIMP COCKTAIL** GF Fresh poached 16/20 shrimp on a bed of ice with cocktail sauce and cut lemons. \*market price per lb, 2lb minimum

**FRESH FRUIT** - Vegetarian GF

**FRESH VEGETABLE** - Vegetarian GF Balsamic vinaigrette and buttermilk ranch dipping sauces.

**GRILLED VEGETABLE** - Vegetarian GF Balsamic vinaigrette and buttermilk ranch dipping sauces.

**CROSTINI DUO** - Vegetarian Homemade crostini served with two toppings— artichoke and tomato and black olive tapenade with goat cheese.

**ROOT CHIP TRIO** - Vegetarian GF Trio of crispy chips made from sweet potatoes, russet potatoes and beets.

**CHEESE AND CRACKERS** - Vegetarian Domestic, artisan cheeses served with a fruit garnish and crackers.

**CHIPS, SALSA AND GUAC** - Vegetarian GF

**PRETZEL BITES** - Vegetarian Stone ground mustard and cheese dipping sauce.

**MEATBALLS** Hand rolled ground pork, beef and spices, marinara sauce.

**PASTA SALAD** - Vegetarian Penne pasta tossed with grilled onions, zucchini, red bell pepper and mozzarella cheese, Italian vinaigrette.

**SPINACH AND ARTICHOKE DIP** - Vegetarian Served warm with an assortment of crostini and crackers.

**PACKAGE A**

has great options  
for building a  
Station Style event.  
Ask Us How!

GF Gluten Free - Vegetarian

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

PACKAGED OPTIONS FOR YOUR EVENT CAN BE SERVED TABLE SIDE OR BUFFET STYLE.

## INCLUDES:

2 MAINS • 2 SIDES

+ Green Salad, Rolls and Butter

### MAINS

**BURGUNDY BEEF** Cuts of sirloin braised in a red wine sauce.

**DIJON CHICKEN** GF Grilled chicken breast, dijon mustard cream sauce.

**HERB BAKED CHICKEN** GF Fresh herbs, lemon, garlic and olive oil.

**GRILLED CHICKEN & VEGETABLE PASTA** Spinach, mushrooms, grilled chicken, penne pasta, sherry cream sauce.

**PORK MILANESE** Pork tenderloin medallions, panko breadcrumbs, parmesan cheese, creamy lemon caper sauce.

**PULLED PORK** GF Slow roasted and served with BBQ sauce.

**PORTABELLA PASTA** GF Grilled portabella mushroom cap, penne pasta, grilled vegetables, light cream sauce.

**BOURBON SALMON** Sautéed maple and bourbon glazed salmon.

**BACON WRAPPED MEATLOAF** Wrapped in smoky bacon.

**BOURBON PECAN CHICKEN** Pecan crusted and served with a bourbon sauce.

**ALMOND CRUSTED WHITEFISH** Sautéed filet with a red pepper coulis.

### SIDES

MAC N CHEESE GF

MASHED POTATOES GF

RICE PILAF GF

BUTTERED PENNE PASTA

GREEN BEANS GF

BEER GLAZED CARROTS

SAUTÉED SEASONAL VEGETABLE MIX GF

ROASTED RED POTATOES GF

CAESAR SALAD

PACKAGE

“B”

\$22 per person



**VEGAN?  
GLUTEN FREE?**  
Just ask how we can  
create a great menu  
just for you!



APPS OR DESSERT!

## » INCLUDES:

2 Mains, 2 sides,

Green Salad, Rolls and Butter

+ 2-3 Apps or 2 Desserts

apps and platters for this package on page 3

APPS and DESSERT  
+ Coffee, Ice Tea, Soda and Lemonade!

## » INCLUDES:

2-3 Apps

2 Mains, 2 Sides,

Green Salad, Rolls and Butter

2 Desserts

apps and platters for this package on page 3

## DESSERTS

**BLONDIES** Vanilla bar with butterscotch chips. **BROWNIES** Classic and rich - no nuts.

**CARROT SPICE CAKE** Carrot Cake minis topped with cream cheese frosting.

**MINI FLOURLESS CHOCOLATE CAKE** GF Rich, flourless chocolate cake, whipped cream, raspberry.

**LEMON CAKE** Vanilla frosting, raspberry.

**MINI CREME BRULEE**

**FRESH BAKED ASSORTED COOKIE PLATTER**

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

# OPTIONS

ANY OF THE ITEMS BELOW CAN BE SELECTED AS A REPLACEMENT TO MENU ITEMS IN PACKAGES C AND D (PRICING BELOW)  
OR AS AN ADDITION TO ANY PACKAGE OFFERED (ASK YOUR EVENT COORDINATOR FOR PRICING).

## Appetizers

- AHI TUNA WONTONS** Sushi grade tuna, sesame soy dressing, avocado and scallions on a crispy wonton chip. *+2 / pers.*
- FARMHOUSE FLANK** Flank steak, crisp sliced pickle, horseradish on a fresh baguette slice. *+1 / pers.*
- MINI BEEF WELLINGTONS** A bite-sized version of the classic. Served with horseradish dipping sauce. *+2 / pers.*
- BACON MAC N CHEESE BITES** House made mac n cheese, smoky crisp bacon, panko breadcrumbs. *+1 / pers.*
- PEAR CROSTINI** 🌱 Grilled pear, gorgonzola cheese, candied walnuts, balsamic glaze. *+1 / pers.*
- HUMMUS AND FLATBREAD** 🌱 Herbed parmesan flatbread, hummus, cucumber, marinated tomatoes. *+1 / pers.*
- CHARCUTERIE BOARD** GF Selection of local cheeses, house pate, cured meats, relishes. *+2 / pers.*
- VEGGIE DIP DUO** 🌱 Hummus, vegetable dip, variety of crackers, sliced vegetables, crostini, breadsticks. *+1 / pers.*
- ANTIPASTO** Italian Pasta salad with olives and pepperoncini surrounded by thinly sliced cheeses and cold cuts. *+1 / pers.*
- MACADAMIA AND COCONUT CRUSTED SHRIMP** Medium shrimp with a coconut macadamia nut coating. *+2 / pers.*

## Mains

- SHORT RIBS** GF Port wine reduction, shiitake mushrooms. *+2 / pers.*
- SEASONAL TUNA** Ahi tuna with seasonal preparation. Ask our event coordinator for more details. *+3 / pers.*
- FILET MEDALLIONS** GF 4 oz medallions grilled and topped with horseradish butter. *+5 / pers.*
- PEPPERCORN CRUSTED TOP SIRLOIN** GF Lightly crusted, served sliced. *+5 / pers.*

## Sides and Salads

- HARVEST SALAD** 🌱 GF Mixed greens, cubed apples, marinated red onions, dried cranberries, croutons, balsamic vinaigrette. *+1 / pers.*
- CAESAR SALAD** Romaine Lettuce, Parmesan cheese, croutons, traditional Caesar dressing. *+1 / pers.*
- SUMMER SALAD** 🌱 GF Mixed greens, sliced strawberries, shaved parmesan, marinated red onions, citrus vinaigrette. *+1 / pers.*
- SPINACH AND GOAT CHEESE SALAD** 🌱 GF Fresh spinach, crumbled goat cheese, marinated red onions, candied walnuts. *+1 / pers.*
- BROCCOLI WITH CHEESE & BACON** Shredded cheddar and crumbled bacon. *+1 / pers.*
- ROASTED BRUSSEL SPROUTS** 🌱 GF *+1 / pers.*
- CORN BREAD** 🌱 *+1 / pers.*

GF Gluten Free 🌱 Vegetarian

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

## CASUAL OPTIONS

FOR A MORE CASUAL OR RELAXED MENU, TRY THE OPTIONS BELOW. CAN BE SERVED FAMILY STYLE OR BUFFET.

NOTE: OPTIONS ARE NOT PRICED AS 'ALL YOU CAN EAT'. QTYS. LISTED BELOW. WE ARE HAPPY TO PRICE OUT ADDITIONAL PORTIONS FOR YOU!

### Bistro Sandwich Bar

\$13 per person

Approx. 1 - 2 Sandwiches per person

Large Serving of each side included

CHOICE OF THREE:

**CHICKEN FONTINA** Sliced, grilled chicken breast, fontina cheese and sun-dried tomato aioli.

**GRILLED VEGGIE** - Thin layers of grilled zucchini, eggplant and onion drizzled with a balsamic glaze.

**ROAST BEEF** Thin sliced top sirloin served with a horseradish cream sauce.

**SUMMER TURKEY** Sliced turkey, arugula pesto and cheese.

**AUTUMN TURKEY** Sliced turkey, cream cheese and cranberry chutney.

**MARGHERITA** - Fresh mozzarella, fresh basil, sliced tomato and herbed olive oil.

INCLUDES:

Potato Salad - or Pasta Salad -

Green Salad -

### Pasta Buffet

\$14 per person

Dinner Sized Portion of Each Pasta

2 - 3 Pieces of Garlic Bread

Large Serving of Salad

**GRILLED CHICKEN & VEGETABLE PASTA** Spinach, mushrooms, grilled chicken, sherry cream sauce, penne pasta.

**PASTA BOLOGNESE** Pork sausage, tomato cream sauce, penne pasta, fresh grated parmesan cheese and basil.

**GARLIC BREAD**

CHOICE OF:

House Salad - with vinaigrette and ranch dressing or Caesar Salad



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

*We also offer a fantastic brunch!*

GF Gluten Free - Vegetarian

### Pizza Buffet

\$14 per person

3 Slices of Pizza

Large Serving of Salad

Large Serving of Fruit

2 - 3 Pieces of Garlic Bread

CHOICE OF TWO PIZZAS:

Ask for selection and availability

CHOICE OF:

House Salad with vinaigrette and ranch dressing or Caesar Salad

INCLUDES:

Fruit Platter GF -

Garlic Bread

### Nacho Buffet

\$13 per person **Add Guac for +2 / pers.**

Includes Dinner Sized Portion  
of Nachos per person

INCLUDES:

Beef or Chicken +1 / pers. for both

Rice

Beans

Chips

Cheese (Vegan Cheese Sauce Available on Request)

Sour cream, Pico de Gallo, black olives, jalapeno

PROTEIN SUBS

Slow Roasted Shredded Pork +1 / pers.

Impossible Ground Beef (Vegan) +2 / pers.

### Burger Bar

\$14 per person

1 1/2 Burgers per person + fixings

Large Serving of Salad

Unlimited Fries

INCLUDES:

1/4 Angus Patties

Cheddar, Jack and Swiss Cheese

Buns

Lettuce, Pickle, Tomato, Onion, Mustard, Ketchup

Green Salad -

Unlimited Fries -

ADD ONS:

Brat Patty +1 / pers.

Impossible Burger (Vegetarian/Vegan) +2 / pers.

Bacon +.50 / pers.



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

# BEVERAGES

## Treat Your Guests

TO AN ALL STAR ALE HOUSE EXPERIENCE BY OFFERING THEM THE BEST OF OUR TAPS!

### 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



10 / pers.

2 Bloody Mary Mixes – spicy & mild  
Vodka  
Pickles, Beef Sticks,  
Cheese Cubes, Celery



12 / pers.

OJ, Pineapple Juice  
Berry Blend Mixer  
Champagne



7 / pers.

Add a champagne toast to be  
served either upon guest arrival  
or at a certain time  
during your event.



56 / NA

80 / Champagne  
3 Gallons  
Serves 32 Cups

GF Gluten Free    Vegetarian

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

# BRUNCH

\$15 per person

**Includes:** Scrambled eggs, pancakes, potatoes, fruit, bacon, a selection of morning breads and OJ and coffee.

We can add or substitute the following items - price per person is listed below.

**TEXAS FRENCH TOAST** Thick Texas style bread, whipped butter, maple syrup. *+1 / pers.*

**BELGIAN WAFFLE** Served with powdered sugar, whipped butter, warm maple syrup, fruit compote. *+2 / pers.*

**CHICKEN AND WAFFLES** Crispy chicken strips, fluffy Belgian Waffle, butter, warm syrup. *+3 / pers.*

**CHEESE AND BACON SCRAMBLE** **GF** Cheddar cheese, bell peppers, bacon. *+1 / pers.*



10 / pers.  
2 Bloody Mary Mixes – spicy & mild  
Vodka  
Pickles, Beef Sticks,  
Cheese Cubes, Celery



56 / NA  
80 / Champagne  
3 Gallons  
Serves 32 Cups



12 / pers.  
OJ, Pineapple Juice  
Berry Blend Mixer  
Champagne

**GF** Gluten Free    Vegetarian

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