



*Let us host
your next big event!*

Venue & Bowling Packages

****Private venue rentals are currently available Monday – Friday prior to business hours and events must conclude by 5:00pm. Options available in two or four hour time blocks****

Private Venue + 6 Lanes of Unlimited Bowling + Shoe Rentals for All Guests

Up to 50 Guests	2 hours	\$650
	4 hours	\$975
51-150 Guests	2 hours	\$950
	4 hours	\$1425
151-400 Guests	2 hours	\$1350
	4 hours	\$2025

50% deposit is required to reserve date. This deposit is non-refundable. Remaining balance is due day of event. Prices do not include taxes. Food and beverage subject to a 20% service fee.



Beverage Packages

We utilize a “ticket system” to ensure that guests can experience our one-of-a-kind full bar menu!

Tickets are \$6.00 each & purchased in advance

Beer & Select Wines	1 ticket
Standard House Cocktails	2 tickets
Premium Brand Cocktails	3 tickets
<i>Custom packages also available.</i>	

Non-alcoholic packages available \$3.00 per guest

Catering Packages

Snacks and Shareables

Spinach Artichoke Dip \$47.99

A creamy blend of spinach, artichoke hearts, garlic and cheeses. Served hot with fresh Naan.

Wisconsin Cheese Curds \$26.99

A delicious delicacy served with ranch.

Parmesan Frites \$22.99

Fries cooked crispy, tossed with parmesan and herbs. Served with Chipotle Aioli.

Charcuterie \$ market

Chef's selection of dried meats, cheeses and accompaniments.

Greens

Baby Spinach Salad \$39.99

Tender spinach, fresh mushrooms, crispy bacon, red onion, boiled egg and goat cheese. Served with Bourbon Bacon Vinaigrette.

House Salad \$35.99

Mixed greens topped with grape tomatoes, cucumbers, shredded mixed cheese and parmesan croutons. Served with Ranch Dressing.

Orchard Salad \$39.99

Mixed greens with dried cranberries, spiced pecans, goat cheese and apples. Served with Balsamic Vinaigrette.

Caesar Salad \$35.99

Crisp romaine cut into bite-sized pieces and combines with shredded parmesan, parmesan croutons and our zingy Caesar Dressing.

Protein Add-Ons

Grilled Chicken Skewers	\$45.00
Shredded Brisket	\$45.00
Grilled Shrimp	\$65.00
Blackened Tuna	\$50.00

ALL ITEMS ARE SERVED IN HALF PANS
AND TYPICALLY FEED 8-10 PEOPLE

Mains

Skewers \$55.99

Your choice of grilled jumbo shrimp or marinated Bourbon BBQ chicken. Served with seasonal vegetable skewer accompaniment.

Brisket Mac \$54.99

Cavatappi, delicious beer cheese sauce, shredded brisket, crispy breadcrumbs and homemade Bourbon BBQ sauce.

Chicken Tenders \$34.99

Whole chicken tenderloins breaded and fried until golden brown.

Blackened Tuna \$42.99

Yellowfin Tuna blackened and grilled medium rare.

Hand-Helds

Wagyu Sliders \$75.99

Bite-sized American Wagyu patties seasoned and flame grilled.

Can be served 1 of 3 ways:

- **Original:** cheddar cheese, lettuce, tomato, pickles, onion and mayo
- **Bourbon BBQ:** Homemade Bourbon BBQ, grilled onions, goat cheese, microgreens
- **Black-N-Bleu:** Blackening seasoning, bleu cheese crumbles, bacon

Steak & Cheese Sliders \$67.99

Thinly sliced steak, grilled onions/peppers/mushrooms, provolone cheese and garlic mayo on soft rolls.

Blackened Tuna Quesadilla \$59.99