



*Let us host
your next big event!*

Private Venue Rental

****Private venue rentals are currently available Monday – Friday
prior to business hours; events must conclude by 5:00pm.**

Please note, we will open to the public at 4:00pm

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

Lane Rentals

**We offer 2, 4, or 6 Lane Rentals
2 Hour Time Block + Shoes Rentals for All Guests**

Monday – Friday 4-6pm	2 lanes	\$250
	4 lanes	\$500
	6 lanes	\$750
Monday – Wednesday 6-10pm (peak hours)	2 lanes	\$400
	4 lanes	\$800
	6 lanes	\$1200
Saturday + Sunday 11a-3p	2 lanes	\$250
	4 lanes	\$500
	6 lanes	\$750

**2 lanes (up to 10 people) / 4 lanes (up to 20 people) / 6 lanes (up to 30 people)
Due to limited spacing, additional guests will be seated in the dining/bar area.**

*Due to demand, a 50% non-refundable deposit is required to reserve date. The remaining balance is due
day of event. Prices do not include taxes. Food and beverage subject to a 20% service fee.*

PRICING SUBJECT TO CHANGE BASED ON MARKET COST AND AVAILABILITY.





Beverage Packages

Hosted Bar

Pre-determined or Day-Of Tab

Drink Tickets

Tickets are \$6 each & purchased in advance

Beer & Select Wines = 1 Ticket

Standard House Cocktails = 2 Tickets

Premium Brand Cocktails = 3 Tickets

Customized

Create a package specific to your event!

Non-Alcoholic

Unlimited Soda/Tea \$4 per guest

Catering Packages

ALL CATERING ITEMS ARE SERVED IN HALF-PANS (feeding approximately 10-12 people) & ARE BUFFET STYLE

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Snacks and Shareables

Spinach Artichoke Dip

\$60

A creamy blend of spinach, artichoke hearts, garlic & cheeses. Served hot with fresh tortilla chips

Wisconsin Cheese Curds

\$55

Garlic breaded cheese bites fried + ranch

Parmesan Frites

\$40

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

Fried Pickles

\$45

Crispy pickle chips fried + ranch

Sweet Potato Tots

\$40

Deviled Eggs

\$30

Homemade deviled eggs topped with bacon & green onions

Vegetable Tray

\$65

Assortment of fresh veggies + ranch/bleu cheese dressing

Fruit Tray

\$65

Assortment of fresh cut seasonal fruits + bourbon vanilla yogurt

Charcuterie Board

\$40

Assortment of cured meats, cheeses, fruits/veggies + jams

Greens

House Salad	\$40	Caesar Salad	\$40
Mixed greens topped with grape tomatoes, cucumbers, shredded mixed cheese & parmesan croutons. Served with Ranch		Romaine lettuce cut into bite-sized pieces with shredded parmesan, parmesan croutons. Served with zingy Caesar Dressing	
Orchard Salad	\$40	Chopped Salad	\$50
Mixed greens with dried cranberries, sweet bourbon walnuts, goat cheese & apples. Served with Balsamic Vinaigrette		Romaine lettuce with chopped egg, bacon, and crispy onions. Served with lemon basil vinaigrette	

Mains

Jumbo Wings	\$65	Caribbean Pasta	\$100
Served plain or tossed in buffalo or bourbon BBQ sauces [30 per ½ pan]		Cavatappi noodles with sautéed onions & peppers in a spicy cream sauced topped with bourbon jerk chicken	
Chicken Tenders		Wagyu Sliders	\$85
Breaded whole chicken tenderloins [18-22 tenders per ½ pan]		Bite-sized American Wagyu patties seasoned and flame grilled. [18-20 per ½ pan]	
Plain	\$65	Can be served 1 of 3 ways:	
Bourbon BBQ or Buffalo	\$70	<ul style="list-style-type: none"> • Ten Pin-Cheddar: cheddar cheese, lettuce, tomato, & garlic mayo • Drunken Goat: goat cheese, bacon, caramelized onions & bourbon BBQ • Deep South: pimento cheese, bacon, lettuce & tomato 	
Bourbon BBQ Chicken	\$100	Steak & Cheese Sliders	\$80
Marinated & grilled chicken breasts, topped with homemade bourbon BBQ [15 per ½ pan]		Thinly sliced steak, grilled onions/peppers/mushrooms, provolone cheese and garlic mayo on soft rolls. [18-20 per ½ pan]	
Quesadilla's		Club Sandwich Tray	\$70
Flour tortilla's grilled, filled with shredded cheese, bourbon BBQ + green onions [30 triangles per ½ pan]		Toasted bread stacked high with cheddar, ham, turkey, bacon, lettuce, tomato, and mayo [18-20 per ½ pan]	
Grilled Chicken	\$70		
Beef Brisket	\$85		
Shrimp or Chicken Skewers	\$120		
Grilled jumbo shrimp or grilled chicken served with seasonal vegetables. Served with bourbon BBQ or garlic butter [15 skewers per ½ pan]			
Brisket Mac	\$100		
Cavatappi, delicious beer cheese sauce, shredded brisket, crispy breadcrumbs & homemade Bourbon BBQ			
Plain Mac + Cheese	\$50		

Desserts

Bourbon Pecan Pie	\$80
Reece's Chocolate Peanut Butter Cake	\$80
Assortment of Cookies	\$80