



*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**

<b>OFF PEAK:</b> Monday – Wednesday 4pm-close	2 lanes	\$250
	4 lanes	\$500
	6 lanes	\$750
<b>PEAK:</b> Thursday 4pm-close Friday 4-6pm	2 lanes	\$400
	4 lanes	\$800
	6 lanes	\$1200
<b>Saturday + Sunday</b> 11a-3p	2 lanes	\$250
	4 lanes	\$500
	6 lanes	\$750
<b>Upper Patio Rental</b>	<b>Starting at \$150</b>	

**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**

PRICING SUBJECT TO CHANGE BASED ON MARKET COST AND AVAILABILITY.

### Snacks and Shareables

#### Spinach Artichoke Dip

\$60

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

#### Deviled Eggs

\$30

Homemade deviled eggs topped with bacon & green onions

#### Wisconsin Cheese Curds

\$55

Garlic breaded cheese bites fried + ranch

#### Vegetable Tray

\$65

Assortment of fresh veggies + ranch/bleu cheese dressing

#### Parmesan Frites

\$40

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

#### Fruit Tray

\$65

Assortment of fresh cut seasonal fruits + bourbon vanilla yogurt

#### Fried Pickles

\$45

Crispy pickle chips fried + ranch

#### Charcuterie Board

\$40

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

#### Sweet Potato Tots

\$40

## Greens

<b>House Salad</b>	<b>\$40</b>	<b>Caesar Salad</b>	<b>\$40</b>
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	
<b>Orchard Salad</b>	<b>\$40</b>	<b>Chopped Salad</b>	<b>\$50</b>
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

<b>Jumbo Wings</b>	<b>\$65</b>	<b>Caribbean Pasta</b>	<b>\$100</b>
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	
<b>Chicken Tenders</b>		<b>Wagyu Sliders</b>	<b>\$85</b>
Breaded whole chicken tenderloins [18-22 tenders per ½ pan]		Bite-sized American Wagyu patties seasoned and flame grilled. [18-20 per ½ pan]	
<b>Plain</b>	<b>\$65</b>	Can be served 1 of 3 ways:	
<b>Bourbon BBQ or Buffalo</b>	<b>\$70</b>	<ul style="list-style-type: none"> <li>• <b>Ten Pin-Cheddar:</b> cheddar cheese, lettuce, tomato, &amp; garlic mayo</li> <li>• <b>Drunken Goat:</b> goat cheese, bacon, caramelized onions &amp; bourbon BBQ</li> <li>• <b>Deep South:</b> pimento cheese, bacon, lettuce &amp; tomato</li> </ul>	
<b>Bourbon BBQ Chicken</b>	<b>\$100</b>	<b>Steak &amp; Cheese Sliders</b>	<b>\$80</b>
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]	
<b>Quesadilla's</b>		<b>Club Sandwich Tray</b>	<b>\$70</b>
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]	
<b>Grilled Chicken</b>	<b>\$70</b>		
<b>Beef Brisket</b>	<b>\$85</b>		
<b>Shrimp or Chicken Skewers</b>	<b>\$120</b>		
Grilled jumbo shrimp or grilled chicken served with seasonal vegetables. Served with bourbon BBQ or garlic butter [15 skewers per ½ pan]			
<b>Brisket Mac</b>	<b>\$100</b>		
Cavatappi, delicious beer cheese sauce, shredded brisket, crispy breadcrumbs & homemade Bourbon BBQ			
<b>Plain Mac + Cheese</b>	<b>\$50</b>		

## Desserts

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