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



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

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

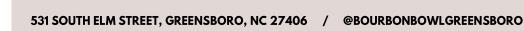
Due to demand, a 50% non-refundable deposit is required to reserve date. The remaining balance is due day of event. Prices do not include taxes. Food and beverage subject to a 20% service fee. PRICING SUBJECT TO CHANGE BASED ON MARKET COST AND AVAILABILITY.















-Beverage Packages

-Hosted Bar —

Pre-determined or Day-Of Tab

Drink Dickets -

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

\$30

\$65

\$65

\$40

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.

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Inacks	and Sh	areables

Spinach Artichoke Dip	\$60	Deviled Eggs
A creamy blend of spinach, artichoke hearts, garlic & cheeses. Served hot with fresh tortilla chips		Homemade deviled eggs topped with bacon & green onions
	*	Vegetable Tray
Wisconsin Cheese Curds	\$55	Assortment of fresh veggies
Garlic breaded cheese bites fried + ranch		+ ranch/bleu cheese dressing
Parmesan Frites	\$40	Fruit Tray
Fries cooked crispy, tossed with parmesan & herbs. Served with Chipotle Ai	oli	Assortment of fresh cut seasonal fruits + bourbon vanilla yogurt
Fried Pickles	\$45	Charcuterie Board
Crispy pickle chips fried + ranch		Assortment of cured meats, cheeses, fruits/veggies + jams
Sweet Potato Tots	\$40	·····, ···

House Salad

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

Orchard Salad

\$40

\$**6**5

\$100

\$40

Mixed greens with dried cranberries, sweet bourbon walnuts, goat cheese & apples. Served with Balsamic Vinaigrette

Caesar Salad

Romaine lettuce cut into bite-sized pieces with shredded parmesan, parmesan croutons. Served with zingy Caesar Dressing

Chopped Salad

Romaine lettuce with chopped egg, bacon, and crispy onions. Served with lemon basil vinaigrette

Mains-

Greens

Jumbo Wings

Served plain or tossed in buffalo or bourbon BBQ sauces [30 per ½ pan]

Chicken Tenders

Breaded whole chicken tenderloins	
[18-22 tenders per ½ pan]	
Plain	\$65
Bourbon BBQ or Buffalo	\$70

Bourbon BBQ Chicken

Marinated & grilled chicken breasts, topped with homemade bourbon BBQ [15 per ½ pan]

Quesadilla's

Flour tortilla's grilled, filled with shredded cheese, bourbon BBQ + green onions [30 triangles 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
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Cavatappi, delicious beer cheese sauce, shredded brisket, crispy breadcrumbs & homemade Bourbon BBQ Plain Mac + Cheese \$50 & peppers in a spicy cream sauced topped with bourbon jerk chicken

Cavatappi noodles with sautéed onions

Wagyu Sliders

Caribbean Pasta

Bite-sized American Wagyu patties seasoned and flame grilled. [18-20 per ½ pan] Can be served 1 of 3 ways:

- 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
- Steak & Cheese Sliders \$80

Thinly sliced steak, grilled onions/peppers/mushrooms, provolone cheese and garlic mayo on soft rolls. [18-20 per ½ pan]

Club Sandwich Tray \$70

Toasted bread stacked high with cheddar, ham, turkey, bacon, lettuce, tomato, and mayo [18-20 per ½ pan]



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

\$**8**5

\$100

\$40

\$50