

# Bourbon Bowl EVENTS + RENTAL MENU

EAT • DRINK • ROLL

\$2025

## Private Venue Rental-

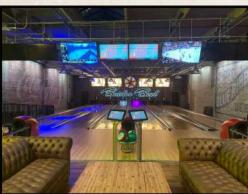
PRIVATE VENUE RENTAL INCLUDES: FULL ACCESS TO BOURBON BOWL + 6 LANES OF **UNLIMITED BOWLING + COMPLIMENTARY SHOE RENTALS** 

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

\*\*Private Venue Rentals are available Monday-Friday prior to business hours; events must conclude by 5pm. inquire about special exclusions. Food/Beverage not included.

4 hours









We offer 2, 4 or 6 lane rentals during business hours!

Includes: 2 HOURS OF UNLIMITED BOWLING + COMPLIMENTARY SHOE RENTALS

OFF PEAK:	2 lanes	\$250
Monday-Wednesday	4 lanes	\$500
4pm - 9pm	6 lanes	\$750
PEAK:	2 lanes	\$400
Thursday 4pm-9pm	4 lanes	\$800
Friday 4-6pm or 5-7pm	6 lanes	\$1200
Weekends:	2 lanes	\$250
Saturday + Sunday	4 lanes	\$500
11a-3p	6 lanes	\$750

2 lanes hold up to 10 guests / 4 lanes hold up to 20 guests / 6 lanes hold up to 30 guests DUE TO LIMITED SPACING, GUESTS NOT BOWLING MAY NEED TO BE SEATED IN DINING/BAR

Capper Patio HOLDS UP TO 50 PEOPLE

Starting at \$150 [Off peak pricing]

# Bourbon Bowl CATERING MENU

## Snacks + Shareables

#### **DEVILED EGGS** Homemade traditional deviled eggs topped with green onions or try our signature style of the week! [Serving: 30 halves]......\$50 **GUTTER BALL NACHOS** Served separately for your guests to build themselves. Tortilla chips, hot beer cheese, chili, lettuce, Pico, sour cream and jalapeños......\$75 PRETZEL BITES Choose either savory, which are salted and served with honey mustard, or sweet, that are coated in cinnamon sugar and served with honey butter. [Serving: 50 bites]......\$60 STREET CORN DIP All of the flavors of classic street corn in a creamy dip. Served with **HUMMUS** House made hummus, served with tortilla chips and vegetable sticks. Choose from roasted red pepper, black bean or traditional roasted garlic. \$60 **BRISKET CHEESE FRIES** Bourbon BBQ Brisket, hot beer cheese and crispy fries served separately POUTINE Crispy sidewinder fries, house made bourbon gravy, and crispy cheese CRISPY FRIED SHRIMP Breaded jumbo butterfly shrimp, served plain or tossed in any wing sauce......\$90 COCKTAIL SHRIMP Ice cold jumbo shrimp served with tangy house made cocktail sauce. WISCONSIN CHEESE CURDS Garlic breaded cheese bites. Served with ranch.......\$55 FRIED PICKLES Crispy pickle chips fried and served with ranch......\$45 **VEGETABLE TRAY** Assortment of fresh veggies. Served with ranch/bleu cheese dressings...\$65 FRUIT TRAY Assortment of fresh cut seasonal fruits. Served with bourbon vanilla

# All catering items are served buffet style in half-pans. Each half-pan tends to feed approx. 10 people unless otherwise noted.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Allergen alert: Foods prepared within our kitchen may come in contact with nuts, dairy, etc. Please notify your catering specialist of any known allergies.

## Salads + Soups

#### **HOUSE SALAD**

Mixed greens topped with grape tomatoes, cucumbers, shredded mixed cheeses & parmesan crutons.

Served with ranch......\$45

#### CAESAR SALAD

Romaine lettuce with fresh shredded parmesan & crutons.

Served with zingy Caesar dressing......\$45

#### STRAWBERRY SALAD

Mixed greens topped with strawberries, shaved almonds, bacon and bleu cheese crumbles. Served with raspberry vinaigrette.....

\$60

#### **SOUTHWEST SALAD**

#### **GREEK SALAD**

Chopped romaine, topped with diced cucumbers, cherry tomatoes, kalamata olives, shaved red onion and feta cheese.

Served with Greek Dressing......\$60

#### **BOURBON BOWL CHILI**

Beefy housemade chili, served with shredded cheese + chives \$55

#### **SOUP DU IOUR**

Ask your catering specialist about current options!......\$55

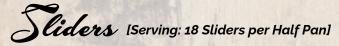


Assortment fo cured meats, cheeses, fruits/veggies and jams......\$40

CHARCUTERIE BOARD







#### FRENCH DIP

Slow roasted marinated NY strip, caramelized onions, melted provolone, and creamy horseradish on toasted roll with au jus on the side.....\$100

#### **HOT HONEY CHICKEN**

Fried chicken tossed in hot honey sauce and topped with dill pickle chips.......\$85

#### BLACK BEAN VEGAN

House made black bean burger, alfalfa sprouts, sauteed onion, roasted tomato, and jalapeño avocado crema......\$85

#### **SLIDERS**

CHOICE OF: 100% beef patty, grilled chicken or fried chicken, served on a slider bun in one of 3 ways......\$85

#### TEN PIN

Cheddar cheese, lettuce, tomato, and garlic mayo

#### **INFERNO**

Ghost pepper cheese, pico, fried tortilla strips and cilantro

#### **BLACK AND BLEU**

Bleu cheese crumbles, homemade onion jam, and bacon



#### MAC & CHEESE

Cavatappi noodles tossed in creamy, hot beer cheese topped with 

#### SAUTEED SEASONAL VEGETABLES

\$60

#### MASHED POTATOES

House made creamy potatoes seasoned to perfection ......\$55

#### SWEET POTATO TOTS

\$40

#### PARMESAN FRITES

Fries cooked crispy, tossed with parmesan and herbs. Served with Chipotle Aioli......\$40

## Bourbon Bowl **CATERING MENU**

**Ask about our Premium Catering options** like Prime Rib and Grilled Salmon!

### Mains + More

#### **BRISKET MAC**

Cavatappi noodles tossed in creamy beer cheese and topped with beef brisket, bourbon BBQ sauce + breadcrumbs.......\$120

#### **BBO CHICKEN MAC**

Cavatappi noodles tossed with creamy beer cheese, topped with bourbon BBQ sauced chicken breast......\$120

#### **IUMBO WINGS**

Served plain (sauce to side) or tossed in bourbon BBO, bourbon teriyaki, buffalo, or mango habanero. [Serving: 30pcs]......\$85

#### CHICKEN TENDERS

Breaded whole chicken tenderloins Or served tossed in any wing sauce for +\$5.....\$80

#### **GRILLED CHICKEN SKEWERS**

Marinated and grilled chicken breasts, served plain or brushed with choice of sauce, see wings! [Serving: 16pcs]......\$100

#### CARIBBEAN PASTA

Cavatappi noddles with sauteed onions & peppers in a spicy cream sauce topped with bourbon jerk chicken......\$120

#### POKE BOWL

Cold soba noodles marinated with toasted sesame seed oil and seasonings, topped with watermelon radishes, cabbage, snow peas, 

#### "BUILD YOUR OWN" TACO BAR

Served for your guests to build their own! Warm tortilla shells served alongside your choice of protein (or veggies) with shredded cheese, lettuce, pico, sour cream and jalapeños CHOICE OF: Shrimp / Brisket / Grilled Chicken / Grilled Vegetables....\$85

#### "BUILD YOUR OWN" LOADED FRIES BAR

Build it your way! Crispy fries served alongside your choice of toppings! 

**BOURBON PECAN PIE** 

REECE'S CHOCOLATE PEANUT BUTTER CAKE

ASSORTMENT OF COOKIES

3 dozen fresh baked cookies! \$80

## Bourbon Bowl WE'RE EXCITED TO HELP HOST YOUR NEXT EVENT!













## Beverage Menu-

### **Non-Alcoholic Beverages**

Unlimited soda, tea and juices!

\$4 PER PERSON

### **Consumption Tab**

Tab ran based on beverages consumed throughout event; valid for alcoholic and/or non-alcoholic beverages. Tab would be paid with final event balance

### **Customized Bar Package**

Let us help you create a custom drink or beverage menu for your big event!







