



English Room Events and Private Parties

Updated 11/22/2019

Room Pricing, Availability, and Minimums

There is a \$50 room rental fee for all private events.

There is a \$50 Bartender fee for all private events (when applicable).

Available times:

Sunday	11 am	11pm
Monday	11am	11pm
Tuesday	11am	11pm
Wednesday	11am	11pm
Thursday	11am	11pm
Friday	11am	11pm
Saturday	11am	11pm

Availability may change at different times throughout the year. Check with our event coordinator for specific dates and times.

Food and beverage minimums apply to all private events.

An 18% gratuity charge applies to all private events.

Terms and Conditions

A credit card on file is required for all events when booking. Also, if you must cancel your event, we must receive notice at least 72 hours in advance.

Menu selections, headcount, room layout, special requirements and requests, and all other details concerning your event must be approved, either via email or in person, 14 days prior to your event. Plated pre-order counts must be submitted no later than 5 business days prior to your event. Once we have received final counts, these counts may not be reduced, and will be the minimum number for which you will be charged. Payment for all charges is due at the conclusion of your event. Stone Arch Brewpub observes the policy of the State of Wisconsin Health Department that any food left over from banquet service is not allowed to be taken by the guest and remains the property of Stone Arch Brewpub. As such, we do not allow food to be taken off premise, and do not provide to-go boxes or bags.

Wisconsin Administrative code (DH & SS196.07) states that no food will be allowed in the facility from outside sources with the exception of desserts prepared by a licensed baker. Any dessert brought onto the premise which is not that of Stone Arch Brewpub will require a \$10 carry-in fee. Menu pricing is subject to an 18% service charge and standard sales tax.

Decorating Guidelines

With prior approval, guests are allowed to bring in their own decorations. No decorations may be nailed, tacked, or stapled to the walls and/or equipment. The use of confetti and glitter is strictly prohibited. Failure to abide by this policy will result in a minimum cleaning fee of \$100. The amount will be charged to the credit card provided in your event contract, and will be billed separately from your final event bill.

Event Platters

All platters serve approximately 24 people

Crispy Battered Fries.....	28.00
Duck Wontons with Sweet Thai Chili Sauce (24 pc).....	60.00
Cheese/Garlic Bread.....	40.00
Cheese, Sausage, and Cracker Platter.....	60.00
House-Made Bruschetta (24 pc).....	35.00
Seasonal Fresh Fruit Platter.....	85.00
Garden Salad (3 dressing options).....	45.00
House-Made Sea Salt Kettle Chips.....	30.00
Pasta Salad (Chef's Choice).....	45.00
House-Made Potato Salad.....	45.00
Scotch Egg Platter with Six Grain Beer Mustard.....	80.00
Smoked Chicken Taquitos.....	50.00
Tortilla Chips and House-Made Salsa.....	35.00
Spinach and Artichoke Dip.....	60.00
Fresh Cut Seasonal Vegetables and Dip.....	50.00
Cheese Curds (25 pc).....	22.00
BBQ Meatballs.....	85.00

Desserts Platters

Assorted Cookies (24 pc).....	30.00
Brownies (24 pc).....	35.00
Mixed Dessert Bars (24 pc).....	45.00

Buffets

Priced per person
Available for lunch and dinner

Wisconsin Chicken and Beef Tips.....	16.00
Herb baked chicken and juicy steak tips served with garlic mashed potatoes and corn	
BBQ Pulled Pork Sandwiches.....	12.00
All-natural pork, hand pulled in-house. Served with buns, sea salt kettle chips, and your choice of coleslaw or potato salad.	
Pizza Buffet.....	12.00
A rotating variety of our award winning pizzas. Presented in waves of three at a time. Each wave will consist of specialty pizzas and two topping pizzas.	
Fish Fry Buffet.....	15.00
Fresh deep fried cod served with beer battered french fries, buttered rye bread, and tartar sauce	

Plated Dinners

Choose 3-4 options and we will create a specialized menu for your event. A pre-order will be required at least 14 days before your event for groups larger than 15 people. Each item has a predetermined side, and substitutions or modifications must be kept to a minimum.

BBQ Pulled Pork..... 9.50
Six Grain braised pork shoulder hand pulled, smothered in cheddar-jack cheese, and topped with our honey bourbon BBQ sauce on a telera bun. Served with sea salt kettle chips.

Mediterranean Chicken Wrap..... 11.00
Chicken Breast, kalamata olives, roma tomatoes, feta cheese, and lettuce tossed with balsamic vinaigrette. Served with sea salt kettle chips.

Brewhouse Chicken Sandwich..... 12.00
Chicken breast topped with smoked bacon, chipotle mayo and Wisconsin aged cheddar served on a telera bun. Served with sea salt kettle chips.

"Impossible Burger"..... 14.00
Meat-free vegetable burger topped with lettuce, tomato, onion, and avocado. Served with sea salt kettle chips.

Tuscan Chicken Sandwich..... 11.00
Chicken Breast, portabella mushrooms, pesto, tomato, and provolone cheese on a focaccia bun. Served with sea salt kettle chips.

Reuben Sandwich..... 10.50
Corned beef, sauerkraut, swiss cheese, and reuben sauce on marbled rye. Served with sea salt kettle chips.

Turkey Avocado Club..... 11.00
Sliced turkey, avocado, lettuce, tomato, and bacon served on eight-grain toast. Served with sea salt kettle chips.

Grilled Veggie Wrap..... 12.00
Peppers, onions, mushrooms, artichokes and tomatoes tossed with balsamic vinaigrette and mixed greens, lightly grilled.

Aged Cheddar Burger.....	13.00
Angus beef topped with 4 year aged cheddar, bacon, lettuce, tomato, and onion. Cooked medium and served with sea salt kettle chips.	
Cellarman Angus Burger.....	9.50
Angus beef topped with lettuce, tomato, and onion. Cooked medium and served with sea salt kettle chips.	
Chicken Fajita Salad.....	13.00
Mixed greens, grilled chicken, green and red peppers, onions, tomatoes, cheddar-jack cheese, salsa, sour cream, and chipotle ranch dressing.	
Tri-Colored Salmon Salad.....	14.00
Mixed greens, Scottish salmon, Roma tomatoes, pickled red onions, avocado, and carrots with mango vinaigrette.	
Fish and Chips.....	15.00
Fresh hand-breaded cold water cod, with coleslaw and beer battered fries.	
Hand Cut Prime NY Strip.....	27.00
Topped with Shiitake mushrooms, cipollini onions, and grass-fed butter. Served with aged-cheddar mashed potatoes and fresh seasonal vegetables.	
Cajun Alfredo Cavatappi.....	16.50
Chicken, andouille sausage, red peppers, cajun seasoning, and house-made alfredo sauce. Served with garlic bread.	
Blackened Scottish Salmon.....	19.00
Fresh hand-cut blackened salmon with citrus herb butter. Served with wild rice and fresh seasonal vegetables.	

Beverage Options

Drink tickets are available upon request for events, and can be used to offer a predetermined number of drinks for your guests. Tickets would be distributed to the host upon arrival to be handed out to guests as they see fit. Tickets can also be limited to only certain types of beverages.

Beer Pricing

By the Pint - \$5.00 each

By the Pitcher - \$14.00 each

1/6 Barrel - (11 Pitchers/44 Pints) \$125.00

1/4 Barrel - (17 Pitchers/68 Pints) \$180.00

1/2 Barrel - (35 Pitchers/140 Pints) \$335.00

We offer three different beverage service options;

Hosted Bar

With a hosted bar, all drinks will be paid for by the host of the event. The host may limit which beverages will be available for the event, and also establish a maximum tab allowed for the night.

Cash Bar

With a cash bar, each guest pays for their drinks individually. We can establish tabs for guests with credit cards.

Cocktail Service

For smaller or less formal groups, a bar setup is not necessary. With cocktail service, your server will take drink orders and then make drinks in our main bar. Note that with groups larger than 15, this option is not available in order to ensure timely service for your event. Please contact our event coordinator to find out if this is an option for your group.

Standard Bar Offerings

Any items not listed here must be requested during booking.

Beer

Choose up to 3 beers to be on tap

Liquor

Gin - Tanqueray, Rehorst

Vodka - Rehorst, Rehorst Citrus Honey, Grey Goose, Tito's, Deep Eddy Ruby Red, Deep Eddy Peach

Western Son Prickly Pear, Western Son Blueberry

Rum - Captain Morgan, Malibu, Bacardi, Bacardi Limon

Brandy - Korbel

Whiskey - Jack Daniels, Jameson, Southern Comfort, Seagrams 7

Tequila - Patron, Jose Cuervo Gold,

Scotch - Glenlivet 12yr, Johnnie Walker Black

Wine (Bota Vineyards)

Riesling

Pinot Grigio

Chardonnay

Red Blend

Cabernet Sauvignon

Merlot

Mixers

Pepsi/Diet

Mountain Dew/Diet

Sierra Mist/Diet

Tonic

Bitters

Orange Juice

Cranberry Juice

Ginger Ale