



Events and Private Parties

Updated 6/1/22

Room Pricing, Availability, and Minimums

There is a \$100 room rental fee for all English Room & Tap Room events

There is a \$50 Bartender Fee for private events (when applicable)

English Room Availability

Day	Start Time	End Time	Food and Beverage Minimum
Sunday	11am	9pm	\$400
Monday	N/A	N/A	N/A
Tuesday	4pm	9pm	\$400
Wednesday	4pm	9pm	\$400
Thursday	11am	9pm	\$400
Friday	11am	9pm	\$1000
Saturday	11am	9pm	\$1000

Tap Room Availability

Day	Start Time	End Time	Food and Beverage Minimum
Sunday	11am	9pm	\$800
Monday	N/A	N/A	N/A
Tuesday	N/A	N/A	N/A
Wednesday	4pm	9pm	\$800
Thursday	11am	9pm	\$800
Friday	N/A	N/A	N/A
Saturday	N/A	N/A	N/A

- Food and beverage minimums apply to all private events.
- An 20% gratuity charge applies to all private events.
- Availability may change at different times throughout the year. Check for specific dates and times.

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.

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
Cheese, Sausage, and Cracker Platter.....	60.00
Seasonal Fresh Fruit Platter.....	85.00
Garden Salad (3 dressing options).....	45.00
House-Made Sea Salt Kettle Chips.....	30.00
Smoked Chicken Taquitos.....	50.00
House-Made Tortilla Chips and Salsa.....	35.00
Spinach and Artichoke Dip with House-Made Tortilla Chips.....	50.00
Fresh Cut Seasonal Vegetables and Dip.....	50.00
Cheese Curds (50 pc).....	50.00
BBQ Meatballs.....	85.00
Soft Pretzel Bites with Artisan Beer Cheese and 6-Grain Mustard.....	45.00

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 groups of 30 or more

Wisconsin Chicken and Beef Tips..... 21.00

Herb baked chicken and juicy steak tips served with garlic mashed potatoes and corn

BBQ Pulled Pork Sandwiches..... 16.00

All-natural pork, hand pulled in-house. Served with buns, sea salt kettle chips, and your choice of coleslaw or potato salad.

Pizza Buffet..... 16.00

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.

Mac Buffet..... 17.00

Our popular Artisan four-cheese beer mac and cheese served with garlic bread and customizable with sides of andouille sausage, bacon, chicken, and broccoli.

Plated Dinners

Choose 3-5 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. Plated Dinners are not available for parties on Friday and Saturday nights exceeding 20 people. Each item has a predetermined side, and substitutions or modifications must be kept to a minimum.

BBQ Pulled Pork11.00

Six Grain braised pork shoulder hand pulled, smothered in cheddar-jack cheese, and topped with our Beer BBQ sauce on a pretzel bun. Served with sea salt kettle chips.

Brewhouse Chicken Wrap.....12.00

Chicken breast diced with smoked bacon, chipotle mayo and Wisconsin aged cheddar. 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.

Aged Cheddar Burger14.00

Angus beef topped with 4 year aged cheddar, bacon, lettuce, tomato, and onion. Cooked medium and served with sea salt kettle chips.

Cellarman Angus Burger12.00

Angus beef topped with lettuce, tomato, and onion. Cooked medium and served with sea salt kettle chips.

Organic Biergarten Salad15.00

Organic mixed greens, tomatoes, carrots, sprouts, seasonal cheese, fruit, nuts, berries, flatbread, and choice of dressing

Chicken Caesar Salad.....15.00

Organic mixed greens, croutons, parmesan, and chicken tossed in Caesar dressing.

Cajun Alfredo Cavatappi.....16.50

Chicken, andouille sausage, red peppers, cajun seasoning, and house-made alfredo sauce. Served with garlic bread.

Beer Mac & Cheese18.00
Artisan four cheese beer sauce, bacon, and andouille sausage with cavatappi noodles. Served with a side of garlic bread.

Fish 'n Chips.....18.00
Fresh hand-breaded haddock with coleslaw, rye bread, malt vinegar, and fries.

Shepherd's Pie.....16.00
Traditional heart English-style stew with chunky beef, peas, carrots, and a cheesy mashed potato crust.

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 - \$6 each

By the Pitcher - \$18 Each

1/6 Barrel (11 Pitchers/44 Pints) - \$125

1/4 Barrel (17 Pitchers/68 Pints) - \$180

1/2 Barrel (35 Pitchers/140 Pints) - \$335

We offer three different beverage service options:

Hosted Bar (\$50 Bartender Fee)

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 establish a maximum tab allowed for the night.

Cash Bar (\$50 Bartender Fee)

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.

Standard Bar Offerings

Any items not listed here must be requested during booking.

Beer

Rotating Stone Arch Beers will be on tap. Specific Stone Arch Beers may be available by request.

Liquor

Gin - Tanqueray, Rehorst

Vodka - Rehorst, Fieldnotes, ZYR

Rum - Captain Morgan, Malibu, Bacardi, Bacardi Limon

Brandy - Korbel

Whiskey - Jack Daniels, Jameson, Southern Comfort, Crown Royal

Tequila - Patron, Quito Gold

Wine

Riesling

Pinot Grigio

Chardonnay

Red Blend

Cabernet Sauvignon

Merlot

N/A Drinks & Mixers

Pepsi/Diet

Mountain Dew/Diet

Sierra Mist/Diet

Bitters

Orange Juice

Cranberry Juice

Pineapple Juice

Stone Arch Gourmet Soda

Root Beer, Ginger Beer, Orange Cream, Vanilla Cream, Grape, Green Apple, Blue Raspberry (Availability will vary)