

Banquet Information



Delafield Brewhaus
3832 Hillside Drive
Delafield, Wisconsin 53018

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2007

Welcome

Thank you for considering the Delafield Brewhaus for your upcoming event! The Delafield Brewhaus is a state-of-the-art custom designed and built restaurant and micobrewery. We feature in-house brewed craft beers and original menu selections. We can accommodate private events for up to 200 guests in our banquet facility, or up to 80 guests in our mezzanine. We offer a full range of services to make your event successful. Our goal is to provide a day or evening that you and your guests will thoroughly enjoy.

Weddings and Parties

Let Delafield Brewhaus make your special day one that you and your guests will always fondly remember. We specialize in elegant weddings, bridal showers, rehearsal dinners, christenings and anniversary parties. Holding your event at Delafield Brewhaus will assure a successful event, our professional staff will consistently deliver quality services.

Meetings

Delafield Brewhaus is among the top choices for business meetings and conferences in the lake country area. Our location midway between Milwaukee and Madison places us within a comfortable traveling distance for your attendees. Our facility is fully equipped to make your presentation a success. Large screen projectors are multimedia ready. Connect your laptop directly to our audio/video equipment for your PowerPoint presentation. Internet access is also available through an ISDN connection and Wireless.

Customize

The Following are suggested meal and beverage options. These are guidelines only - we will be happy to work with you to customize your event to meet your specific needs. Please contact us at your convenience to schedule an appointment to review our facility and discuss your event.

We look forward to serving you!
Delafield Brewhaus
Banquet Department
(262) 646-7821 Ext. 103

Brewhaus Appetizer Buffet

\$19.95 per person

Included with your choices;

*Assorted Wisconsin Cheese Selections Served with Crackers,
Chilled Vegetable Tray, Fresh Seasonal Fruit
Asiago dip w/ Ciabatta bread, Hot Hors D'oeuvre
and Dessert Display.*

Hot hors d'oeuvres: Choice of 4

*Waterchestnuts wrapped in Bacon
Cocktail Franks
Meatballs; BBQ, Sweet-Sour or Swedish
Vegetable Eggrolls
Amber battered Mushrooms
Mesquite Chicken Quesadillas rolls
Tacos Pockets
Brewhaus Chicken Wings, with sauce Choice
(Buffalo, Jamaican or BBQ)*

Choice of 2

*Crab rangoon
Spanikopitas Raspberry Brie
Crab Stuffed Mushrooms
Mini Chicago Style Pizzas
Mini Reubens
Mini Chicken Cordon Bleu
Asparagus Phyllo Twists
Beef Duxelle En Croute
Parmesan Artichoke Hearts*

Dessert Display

*Cookies and Bars
Mini cream puffs and Eclairs
Assorted Dessert Miniatures*

****The above is based on 1-1/2 hours
of service
30 person minimum is required.**

~Menu Prices Subject to Change Without Notice~

Chilled Hors d'oeuvres

Fresh Fruit Tray

Sliced Seasonal Assortment

\$45.00 (serves 25) \$80.00 (serves 50)

Assorted Cheese and Sausage Tray

\$47.00 (serves 25) \$85.00 (serves 50)

Deviled Eggs

\$18.00 per 25

Cucumber Sandwiches

\$15.00 per 25

Add Prosciutto & Melon

\$25.00 per 25

Potato Chips, Peanuts, Pretzels & Party Mix

\$9.50 per pound Each

Deli Style Sub Sandwiches 2'

*Assorted ham, Turkey, Genoa Salami
or Roast Beef*
\$25.00 each

Antipasto Skewer

*Italian antipasto skewers made with
artichoke hearts, mozzarella cheese, black olives,
sun dried tomatoes, and marinated in
Italian herbs and spices.*
\$65.00 per 25

Bruschetta with Fresh Tomato & Basil

*Grilled slices of french baguette topped with
a seasoned mixture of fresh tomato
garlic, basil, and olive oil.*
\$25.00 per 30

Deluxe Variety Canapes

*Specialty Hors D'oeuvres
for a Grand Display*
\$75.00 per 25

Fresh Tortilla Chips & Salsa

\$11.00 per pound

Fresh Vegetable Tray

\$35.00 (serves 25) \$65.00 (serves 50)

Cali' Wrap Wheels

Served with Avocado Dip

\$35.00 (serves 25) \$65.00 (serves 50)

Smoked Salmon Display

*Whole Smoked Salmon served with
Cocktail Rye, Shaved Red Onions,
Seasoned Cream Cheese and Capers*
\$115.00 (serves approx 75)

Salmon Filet Variety

Peppercorn, Cajun & Traditional Smoked.
Served with Assorted Crackers
\$65.00 (serves 25)

Layered Taco Dip & Tortilla Chips

*Lettuce, Tomato, Black, Olives, Cheese
& Onions*
\$30.00 (serves 25)

Jumbo Gulf Shrimp Cocktail

\$40.00 per 25

Silver Dollar Sandwiches

Assorted Ham, Turkey & Chicken Salad
\$30.00 per 25

Super Spreads

*Specialty Chef made Spreads for Dipping
Choose either French Shallot Cream Cheese,
Spinach dip, or Seafood Spread made with a
tasty blend of Crabmeat, Shrimp, Fresh
Herbs and Cream Cheese.*
Served with Cracker Assortment
\$35.00 (serves 25)

Petite Croissant Sandwiches

Assorted Ham, Turkey & Salami
\$36.00 per 25

~Menu Prices Subject to Change Without Notice~

Hot Hors d'oeuvres

Our Famous Asiago Dip

Half pan with 5 loaves of fresh Ciabatta

\$40.00 (serves 25)

Full pan with 10 loaves of fresh Ciabatta

\$80.00 (serves 50)

Extra bread \$1.50 per loaf

Prosciutto Palmiers

Puff Pastry Filled with Prosciutto

Brewhaus Tri-Mustard then

Oven Baked

\$45.00 per 50

Cheese Focaccia Bread with Marinara

\$12.50 per bread round

(serves 4)

Thai Chicken Skewers

Tender Grilled white Meat

\$35.00 per 25

The Delafield Brewhaus

Famous Ribs & Sauce

\$28.00 per 25

Teriyaki Beef Skewers

Thin sliced Beef Rolls with Peppers,

Onions and Monterey Jack Cheese

\$60.00 per 25

Meatballs

(Choose BBQ, Sweet & Sour or Swedish)

\$45.00 per 50

Asiago Cheese Ravioli

Deep Fried served with Marinara

\$35.00 per 50

Cocktail Franks

Served in a light BBQ Sauce

\$20.00 per 100

Crab & Cheddar Melts

Served on Toasted Cocktail Rye

\$30 per 25

Mini Reuben

The sandwich everyone loves

is served open faced & miniature!

\$40.00 per 25

Spicy Onion Scoops

Served with Texas Ranch

\$20.00 (serves 25)

Chicken Tenders

Breaded then Fried Golden

Choice of sauce

(Honey mustard, BBQ or Ranch)

\$37.00 per 25

Sliced Wisconsin Bratwurst

Simmered with Delafield Amber,

Brown Sugar & Onions

\$45.00 per 50

Mozzarella Sticks

Won Ton Wrapped, served with

our House Marinara

\$38.00 per 25

Crispy Phyllo Twists

Fresh Asparagus and Asiago Cheese

Wrapped in Phyllo Dough

then Baked

\$50.00 per 25

~Menu Prices Subject to Change Without Notice~

Hot Hors d'oeuvres

Chicken Wings

(Choice of buffalo, Jamaican jerk or BBQ)
\$25.00 per 25

Spanikopitas

Brie & Raspberry
\$60.00 per 25

Amber Battered Mushrooms

*Large Fresh Mushrooms Beer Battered,
then Fried Until Golden. Served with
Cheddar Ale Dipping Sauce*
\$25.00 per 25

Papaya Mango Shrimp Toasts

*Served on Toasted Cocktail Rye
Squares*
\$35.00 per 25

Maryland Crab Cakes

Served with Rosemary Orange sauce
\$40.00 per 25

Smoked Salmon Rillettes

*Tucked inside Brushed Phyllo with
roasted garlic Cream Cheese.*
\$40.00 per 25

Crab Rangoon

With a Sweet Sour Dipping Sauce
\$55.00 per 25

Seafood Stuffed Mushrooms

Filled with crabmeat ragout stuffing
\$35.00 per 25

Italian Stuffed Mushrooms

*Filled with sausage and mozzarella
presented on marinara sauce*
\$35.00 per 25

Waterchestnuts

Wrapped in Bacon
\$35.00 per 25

Mesquite Chicken Quesadillas

Served with Garden style Salsa
\$36.00 per 25

Chinese Vegetable Egg Rolls

Served with Teriyaki Dipping Sauce
\$40.00 per 25

Parmesan Artichoke Hearts

*Artichoke Hearts Filled with Creamy
Goat Cheese and Zesty Parmesan, Seasoned with
a Touch of Garlic, Lightly Breaded
Then Deep Fried Until Golden*
\$40.00 per 25

*Wow Your Co-Workers, Family or Friends,
with a Beer Dinner at the Delafield Brewhaus*

Appetizer:

*Millennium Belgian Triple Ale paired with Oysters bienville;
Oysters covered in sauce bechamel (white sauce) onions, peppers
and parmesan cheese.*

Soup Course:

*Hop Harvest American Brown Ale paired with
Lobster Bisque*

Salad Course:

*Orange Blossom Wit paired with Strawberry-almond salad;
Baby spinach, fresh strawberries, toasted almonds and crumbled
blue cheese than topped with a strawberry balsamic vinaigrette.*

Entree:

*Oktoberfest Bier paired with peppercorn-crusted Tournedos of
Tenderloin and sauce, teamed with roulade of Dover sole
with shrimp and a scallop mousse, served with sauce pistachio beurre
blanc, along with white cheddar garlic mashed potatoes.*

Dessert:

*Whiskey-barrel aged Russian Imperial Stout paired with Mosaic
Bande ("Striped cake") white chocolate sponge cake.*

*The above is a sample menu. Beer pairings will depend on seasonal availability.
Cost is \$45.95 per person with a minimum guest count of 30.*

~Menu Prices Subject to Change Without Notice~

Beef Selections

14oz Roast Prime Rib Aujus

Slow roasted to perfection

\$19.95

8oz Filet Mignon Champignon

(With Mushrooms)

\$27.95

Broiled New York Strip

Presented with a zesty hunters sauce

\$21.95

Portabella Tenderloin Bearnaise

Tenderloin medallions with portabella

*burgundy ragout topped with
sauce bearnaise*

\$24.95

Char Grilled Beef Ribeye

*Our 14oz ribeye topped with
sauteed portobella mushrooms and
melted bleu cheese.*

\$21.95

Poultry Selections

Chicken En Croute

*Sliced Marinated Chicken Breast,
Fresh Asparagus and Baby Swiss,
Baked In Pastry Phyllo Dough
served with a Delicate Cream Mornay*

\$18.95

Chicken Kiev

*Served with a delicate
white wine cream sauce.*

\$17.95

Chicken Parmesan Risotto

*Marinated chicken breast filled with
Italian saffron rissoto, fresh spinach, fresh
herbs and spices. Served with delicate
tomato basil cream sauce.*

\$17.95

Chicken Wellington

*Baked in puff pastry with ham and
a mushroom Duxelle and Swiss cheese
~with a champagne cream sauce.*

\$18.95

Chicken Oscar

*8oz marinated chicken breast topped
with fresh asparagus, a Haus' recipe
crab cake and sauce hollandaise.*

\$20.95

Seasoned Chicken Filet

*Marinated Chicken Breast topped with
Choice of one; Mushroom Cream Sauce,
Marsala Wine Sauce, Lemon Herb Butter or
Tomato Basil Cream Sauce.*

\$17.95

Dinners Included;

*Fresh Garden Salad, Your Choice of Vegetable, Your Choice of Potato. Pasta or Rice
Rolls and Butter, Coffee, Tea or Milk Upon Request.*

~Menu Prices Subject to Change Without Notice~

Seafood Selections

Shrimp Scampi

Served with Fettuccini Alfredo
\$18.95

Broiled Salmon

Topped with Champagne Dill sauce
\$17.95

Walleye Almondine

Topped with sauce Beurre Blanc.
\$17.95

Chilean Sea Bass

*Served with a wild mushroom
cream sauce.*
\$19.95

Pork Selections

Stuffed Pork Loin

*Chorizo and Asiago stuffing
with a natural pan sauce*
\$18.95

Pork Tenderloin Medallions

*Two marinated pork filets, Char grilled,
then roasted until tender,
served with a sauce of pearl onions,
dijon and port wine*
\$17.95

Bacon Wrapped Filet of Pork

*Peppered Bacon wrapped around a
tender Filet of Pork,
Served with a delicate duck sauce.*
\$18.95

Stuffed Pork Chop

With apple and sage stuffing.
\$17.95

Chefs Specialty Combo's

Tenderloin & Dover Sole

*Tournedos of tenderloin with sauce choron teamed with roulade of Dover sole
with shrimp and a Scallop and saffron mousse.
A pistachio buerre blanc is the Chef's choice with this entree combination*
\$27.95

Steak & Shrimp

*Grilled tenderloin steak Diane served with a shallot
brandy reduction, teamed with sizzling hot shrimp scampi.*
\$27.95

Chicken & Shrimp

Chicken Kiev served with coconut crusted shrimp.
\$20.95

Prime Rib & Scallops

Sliced prime rib aujus and broiled scallops in a lemon caper sauce.
\$27.95

Filet & Teryaki Salmon

Grilled Filet of Sirloin with Teryaki Glazed Salmon Filet
\$21.95

Dinners Included;

*Fresh Garden Salad, Your Choice of Vegetable, Your Choice of Potato. Pasta or Rice
Rolls and Butter, Coffee, Tea or Milk Upon Request.*

~Menu Prices Subject to Change Without Notice~

Brewmaster Buffet

Minimum of 30 Guests

Two Entrees.....\$15.95 Three Entrees.....\$17.95

Entree Choices

Old fashioned Baked Ham
Honey glazed and Sliced

Amber Battered & Broiled Cod
Served with lemon and Tar Tar

Wood Fired Roasted Chicken
Cut in eighths

Slow Simmered BBQ Ribs
Haus' Recipe Sauce

Roast Turkey
Served with Traditional Bread Stuffing

Marinated Grilled Chicken
with Mushroom Cream Sauce

Included with the Brewmaster Buffet;
*Tossed Green salad, roasted Red Potatoes, Chefs Choice Vegetable
Rolls and Butter.
Coffee, Tea and Milk Upon Request*

Italian Buffet

Minimum of 30 Guests

Two Entree.....\$15.95 Three Entrees.....\$17.95

Entree Choices

Chicken Fettuccini
With Cream Sauce or Marinara

Spaghetti and Meatballs
In a Classic Red Sauce

Eggplant Parmesan
Lightly Breaded in Seasoned Crumbs

Lasagna
with Meat Sauce

Tortellini Primavera
Fresh Seasonal Vegetables, Garlic Butter Sauce

Chicken Pasta Pesto
Diced Grilled Chicken, Pesto and Bowtie Pasta

Vegetarian Lasagna
Layered in a Light Garlic Cream Sauce

Baked Zitti
with Italian Sausage

Gourmet Ravioli
*Please add an additional \$1.00 per person
Please choose one, Portabella stuffed
or Meat & Cheese.*

Chicken Parmesan
*Hand Breaded with Italian Bread
Crumbs, topped with Mozzarella.*

Included with the Italian Buffet;
*Caesar Salad, Antipasto Tray, Chefs Choice Vegetable and Bread sticks
Coffee, Tea and Milk Upon Request*

~Menu Prices Subject to Change Without Notice~

Chefs Choice Buffet

Minimum of 30 Guests

Two Entrees.....\$19.95 Three Entrees.....\$22.95

Entree Choices

Chef Carved Roast Sirloin
With Mushroom Burgundy Sauce

Rotisserie Chicken
Slow Turned, then Quartered

Stuffed Pork Loin
With Chorizo Sausage and Asiago cheese

Haus' Recipe Chicken Spiedini
Chicken Breast with Italian Cheese, Onions, & Peppers Tucked inside, Topped with Toasted Crumbs

Slow Simmered Corned Beef
*(One of our most popular dishes)
Served with Horseradish Sauce*

Stuffed Chicken Breast
With Parmesan Saffron Risotto

Beef Stroganoff
Served with Egg Noodles

Italian Style Baked Cod
Topped with Tomato, Onions and Peppers

Included with the Chefs Choice Buffet;
*Relish Tray, Rolls and Butter, Coffee, Tea, and Milk Upon Request.
Two Salad Accompaniments, One Starch Accompaniment and
One Vegetable Accompaniment*

Chefs Classic Buffet

Minimum of 30 Guests

Two Entree.....\$25.95 Three Entrees.....\$28.95

Entree Choices

Crab Stuffed Salmon
With Hollandaise

Carved Steamship Round
for Groups of 50 or More

Chicken Marsala
Classic Wine Reduction

Prime Rib Of Beef
Tender, Slow Roasted, Chef Carved

Maryland Crab Cakes
Choice Ingredients. Made Right Here.

Braised Boneless Pork Chops
Carmelized Onions, Pork Au Jus

Shrimp & Tortellini Alfredo
Gulf Shrimp with Tri Colored Pasta

Whole Roasted Beef Tenderloin
Pepper Crusted, Chef Carved

Jamaican Red Snapper
Brushed with a Light Jerk Sauce

Chicken Piccata
With an Orange Reduction Sauce

Chicken Oscar
*Fresh Asparagus, Homemade Crab Cake
and Hollandaise*

Tenderloin Beef Tips
Served in Pan Made Gravy

Included with the Chefs Classic Buffet;
*Smoked Salmon Platter, Cheese & Cracker Tray, Relish Tray,
Rolls and Butter, Coffee, Tea, and Milk Upon Request.
Two Salad Accompaniments, One Starch Accompaniment and
One Vegetable Accompaniment.*

Chef to Carve Included

~Menu Prices Subject to Change Without Notice~

Chefs Choice and Chefs Classic Buffet Accompaniments.

Select two Accompaniments

*Fresh Fruit Tray, Seafood Pasta Salad, Chilled Pasta Primavera Salad, Tortellini Salad,
Garden Salad with Dressing choice or a Fresh Vegetable Tray*

Select One Accompaniment

*Wild rice Blend, Baked Potato, Au Gratin Potatoes, Parsley Buttered Potatoes,
Roasted red Potatoes, Garlic Mashed Potatoes or Herb Buttered Bowtie Pasta.
Add White Cheddar Mashed or Twice Baked Potato for an extra \$.75 per person*

Select One Accompaniment

*Honey Glazed Carrots, Roasted Yellow Squash with Zucchini,
Green Beans Almondine, or Chef Cut Key Largo Steamed Vegetables.
(Green Beans, Carrots, Yellow Carrots and Red Peppers)*

Plated Dinner Accompaniments

Select One Accompaniment

*Wild rice Blend, Baked Potato, Au Gratin Potatoes, Parsley Buttered Potatoes,
Roasted red Potatoes, Garlic Mashed Potatoes or Herb Buttered Bowtie Pasta.
Add White Cheddar Mashed or Twice Baked Potato for an extra \$.75 per person*

Select One Accompaniment

*Honey Glazed Carrots, Roasted Yellow Squash with Zucchini,
Green Beans Almondine, or Chef Cut Key Largo Steamed Vegetables.
(Green Beans, Carrots, Yellow Carrots and Red Peppers)*

Gourmet Coffee Station

Please add \$2.95 per guest

*Includes; Fresh Brewed Coffee (2 hours) Assorted European Coffee Syrups,
Chocolate, Cinnamon, Carmel and Flavored Creamers*

~Menu Prices Subject to Change Without Notice~

Beverage Suggestions

Barrel Beer

Our beers have won several awards in national and international competitions.

Enjoy one of our year-round Brews;

*(Sommerzeit Hefe Weizen, Delafield Amber, Dock Light and Pewaukee Porter)
or one of our seasonal Brews, please ask "What's on tap?"

~Barrel pricing is available to groups of 100ppl or more~

Estimated 120, 16oz glasses per ½ barrel

1/2 barrel of Brewhaus Beer.....	\$195.00
1/4 Barrel of Brewhaus Beer.....	\$105.00
1/2 Barrel of Purchased Beer (Miller, Bud, etc.)...	\$205.00
1/4 Barrel of Purchased Beer (Miller, Bud, etc.)...	\$110.00

Handcrafted Root Beer

1/4 Barrel.....	\$75.00
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Cocktails / Highballs

House Brands.....	\$4.25 - \$5.00
Call Brands.....	\$4.50 - \$7.50
Cordials.....	\$3.25 - \$9.00

Wine

HOUSE WINE, \$5.00 per glass
price per bottle as follows

Merlot.....	\$19.95
Cabernet Sauvignon.....	\$19.95
Chardonnay.....	\$19.95
White Zinfandel.....	\$19.95
Champagne, price per bottle	
Brut.....	\$20.95
Spumante.....	\$20.95

~Menu Prices Subject to Change Without Notice~

Dessert Suggestions

Chocolate Seduction Cake

Moist chocolate cake layered with chocolate frosting and topped with chocolate swirls.

\$5.95

Snickers Pie

Chocolate crust with chocolate Snickers fudge and a second layer of white chocolate custard, topped with chocolate peanuts and caramel.

\$5.25

Baileys Irish Cream

luxurious layers of Irish Cream Cheesecake finished with Baileys Irish Cream whipped topping, a splash of chocolate and a dusting of imported cocoa.

\$5.95

Tira Mi Su

Espresso infused sponge cake is layered with clouds of mascarpone cheese and whipped cream creating a fabulous interpretation of this classic Italian dessert. The finishing touch is a dusting of imported cocoa.

\$5.75

New York Cheese Cake

A big slice of New York in a very rich cream cheesecake on a graham cracker crust.

\$5.95

Creme Caramel

Eli's Cheesecake spiked with a shot of Southern Comfort bursting with caramel. The finishing touch is a layer of caramel whipped cream covered in a bed of amber caramel.

\$5.25

Assorted Fresh Baked Cookies, Bars and Brownies

\$2.25 per person.

Assorted Dessert Trays,

Cakes made small enough so your guests can sample more than one!

Choose three of the following; Tiramisu, Chocolate Mousse, Strawberry shortcake, Cannoli, Chocolate Eclairs or Fruit bars.

\$2.75 per person.

Ice Cream Sundaes

French Vanilla or Rich Chocolate Topped with Either Strawberries, Raspberries, Carmel or Chocolate.

We Finish with Whipped Cream

\$2.75 per person.

**Custom dessert trays and sheet cakes are available upon request. Please ask for details!*

~Menu Prices Subject to Change Without Notice~

Directions

From Milwaukee

Just 35 minutes from Milwaukee! Take I-94 west and exit on Hwy. SS in Pewaukee. Stay on the north side service drive (Golf Road) heading west. At the third stop sign (Hwy. E) turn left; go under the expressway and take the first right turn (Hillside Drive). We're at the top of hill on the left.

From Madison

Take I-94 east and exit on Hwy. 83 in Delafield. Turn right, heading south. Turn left at the second traffic light (Hillside Drive) Go past the theater and Home Depot, we're at the top of the hill on the right.

Room Charges

*Room charges range from \$25-\$150
and are negotiable.*

Optional Items

*Projection TV, VCR, ISDN computer connection,
Satellite Audio (Direct TV, 40 Channels)
CD Audio (you provide CD's) Computer Internet Access
and wireless internet \$40.00*

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Things to Consider;

When planning your event, please consider the following items;

Time of arrival for cocktails and appetizers.

If you are having cocktails, will the bar be structured as "Cash" or "Open"?

Will wine or champagne be offered with dinner?

Will you need a champagne toast?

Will dessert be offered?

General seating or place cards?

What's included with your wedding dinner experience:

~White Linen tablecloths and napkins

~Skirted gift, cake and head tables

~China and silverware

~Candle lamp on mirrors to use as centerpieces

~Microphone and podium near head table

~Bar set-ups and bartenders

~Skirted buffet table(s)

~Cake cutting and serving

~Round table seating

~The ability to play your own CD's

~Audio and Video

Menu and Guest Count Confirmation.

Two weeks prior to your banquet a complete menu including choice of entrees, any specifics relating to your function as well as your estimated number of guests should be turned in, so we may complete your final arrangements.

The final number of guests must be turned in one week 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.

We reserve the right to change with notification groups to rooms more suitable for their attendance. Also please note that pricing and menu items are subject to change.

Please note;

Leftovers, we usually prepare more food than we expect to serve.

To ensure food safety, and in compliance with the State of Wisconsin Health department we do not release leftover food to you and your guests.