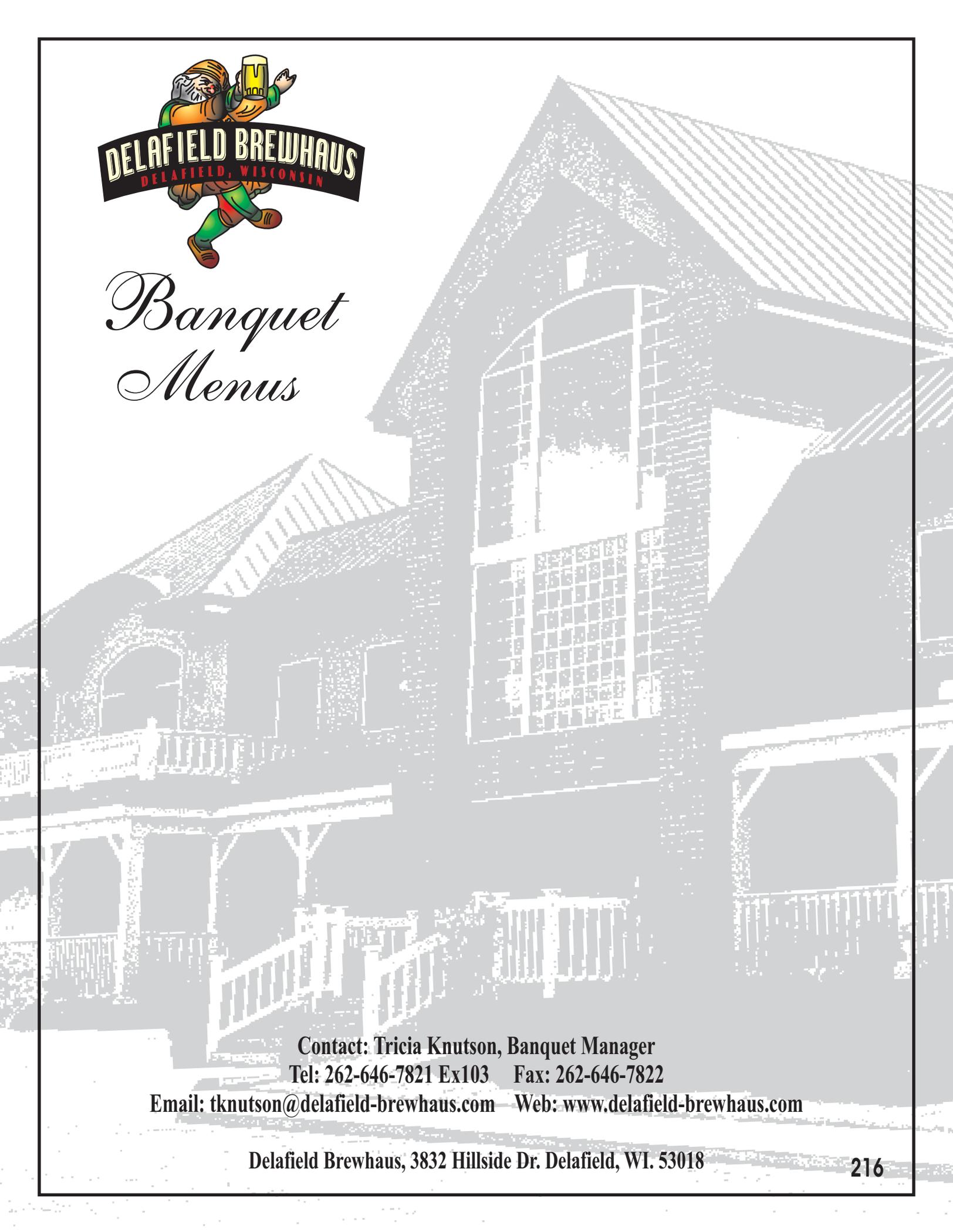




Banquet Menus



Contact: Tricia Knutson, Banquet Manager
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Email: tknutson@delafield-brewhaus.com Web: www.delafield-brewhaus.com

Delafield Brewhaus, 3832 Hillside Dr. Delafield, WI. 53018

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. Wireless Internet access is also available. .

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 and cracker assortment,
Fresh vegetable tray, asiago dip w/ciabatta bread,
and your choice of hot hors D'oeuvres.*

Choice of 4

*Cocktail franks
Meatballs; BBQ, sweet-sour or Swedish
Loaded potato skins
Vegetable eggrolls
Amber battered mushrooms
Mesquite chicken quesadillas rolls
Brewhaus chicken wings, with sauce choice
(Buffalo, Jamaican or BBQ)
Wisconsin bratwurst bites
Homemade sea salt potato chips*

Choice of 2

*Papaya mango shrimp toasts
Antipasto skewers
Italian stuffed mushrooms
Appetizer pizza bites
Mini reubens
Mini chicken cordon bleu
Prosciuto palmiers
Waterchestnuts wrapped in bacon
Stuffed cherry tomatoes
Teriyaki chicken skewers*

*This is a sample menu, we will be happy to help you customize a menu to meet your needs.
The appetizer buffet is based on 1-1/2 hours of service 30 person minimum is required.*

Please note;

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~Menu Prices Subject to Change Without Notice~

Chilled Hors d'oeuvres

Fresh Fruit Display
Sliced Seasonal Assortment
50.00 (serves 25)

Assorted Cheese and Sausage Tray
55.00 (serves 25)

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

Salami Cornucopias
Thin sliced salami rolled with seasoned cream cheese
27.00 per 25

Cali' Wrap Wheels
Flour tortilla rolled with oven roasted turkey, lettuce, tomato, onion and our Haus' recipe avocado spread. Picked and sliced in wheels
35.00 per 25

Layered Taco Dip & Tortilla Chips
Lettuce, tomato, black, olives, cheese & onions
40.00 (serves 25)

Homemade Potato Chips
Served with French onion dip
25.00 Serves Approx 30

Fresh Tortilla Chips & Salsa
30.00 serves Approx 30

Deviled Eggs
11.00 per Dz

Cucumber Sandwiches
10.00 per Dz
Add Prosciutto & Melon
13.00 per Dz

Assorted Fresh Vegetable Display
45.00 (serves 25)

Smoked Salmon Display
Whole smoked salmon served with cocktail rye, shaved red onions, seasoned cream cheese and capers
145.00 (serves approx 50)

Silver Dollar Sandwiches
You may choose two varieties; ham, turkey, chicken salad or sliced roast beef
42.00 per 25

Mini Fruit Brochettes
Fresh seasonal fruit skewers
37.00 per 25

Jumbo Gulf Shrimp Cocktail
50.00 per 25

Petite Puffs
Filled with pecan chicken salad or seafood salad
25.00 per 25

Gourmet Spreads
Please choose one; 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
You may choose two varieties; ham, turkey, chicken salad or sliced roast Beef
45.00 per 25

Pretzels or Party Mix
9.50 per pound each

Stuffed Cherry Tomatoes
Choose either tuna, vegetable or chicken salad
10.00 per Dz

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Hot Hors d'oeuvres

Our Famous Asiago Dip
*Accompanied with fresh baked
ciabatta bread 50.00 (serves 25)*

**Garlic Cheese French Bread
with Marinara**
35.00 (serves 25)

**The Delafield Brewhaus
Famous Ribs & Sauce**
40.00 per 25

Meatballs
*Choose BBQ, sweet & sour or Swedish
45.00 per 50*

Cocktail Franks
*Served in a light BBQ sauce
26.00 (serves 100)*

Mini Reuben
*The sandwich everyone loves
is served open faced & miniature!
40.00 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
30.00 (serves 25)*

Gurke Spears
*Hometown garlic pickle spears
beer battered and fried until golden.
Served with horseradish sauce.
20.00 per 25*

Mini Chicken Cordon Bleu
*The classic made bite size
33.00 per 25*

Prosciutto Palmiers
*Puff pastry filled with prosciutto
Brewhaus tri-mustard & Swiss cheese
then oven baked
45.00 per 25*

Thai Chicken Skewers
*Served with peanut sauce
45.00 per 25*

Grilled Teriyaki Beef Skewers
*Marinated beef skewered with
green peppers and onions.
60.00 per 25*

Crab & Cheddar Melts
*Served on toasted rye
40.00 per 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
30.00 serves 25*

White Cheddar Cheese Curds
*Lightly fried, served with
our house marinara
38.00 per 50*

Appetizer Pizza Bites
*(You may choose two)
Made on Italian flatbread,
Pepperoni, BBQ chicken, margarita or
Sausage and mushroom
35.00 per 24*

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Hot Hors d'oeuvres

Chicken Wings

*Choice of buffalo, Jamaican jerk or BBQ
50.00 per 50*

Crab Rangoon

*With a sweet sour dipping sauce
60.00 per 25*

Amber Battered Mushrooms

*Large fresh mushrooms beer battered,
then fried until golden.
25.00 (serves 25)*

Papaya Mango Shrimp Toasts

*Served on toasted baguette slices squares
42.00 per 25*

Maryland Crab Bites

*Our Haus' recipe made with real crab!
Served with rosemary orange sauce
55.00 per 25*

Haus' Made Mozzarella Wraps

*Creamy Mozzarella tucked inside fresh Won Ton skins
and fried until golden.
Served with marinara sauce
37.50 per 25*

Bavarian Style Pub Pretzels

*Made Locally at the Milwaukee Pretzel Co.
Cut into bite size pieces and served
with our Haus' recipe dipping sauce.
45.00 (Serves 25)*

Golden Breaded Onions

*Sweet onions ,thick sliced
hen fried until golden
25.00 (Serves 25)*

Seafood Stuffed Mushrooms

*Filled with crabmeat ragout stuffing
42.00 per 25*

Italian Stuffed Mushrooms

*Filled with sausage and mozzarella
presented on marinara sauce
42.00 per 25*

Waterchestnuts

*Wrapped in bacon
37.00 per 25*

Mesquite Chicken Quesadillas

*Served with garden style salsa
40.00 per 25*

Chinese Vegetable Egg Rolls

*Served with teriyaki dipping sauce
40.00 per 25*

Panko Coated Salmon Cakes

*Served with a tangy remoulade
42.00 per 25*

Loaded Potato Skins

*Topped with cheddar cheese, bacon bits,
and green onions
Sour cream served on the side
35.00 per 25*

Crispy Phyllo Twists

*Fresh Asparagus and Asiago cheese
wrapped in phyllo dough
then baked
50.00 per 25*

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Beef Selections

14oz Roast Prime Rib Aujus

Slow roasted to perfection

27.95

8oz Filet Mignon Champignon

(With Button Mushrooms)

29.95

Broiled New York Strip

Presented with a zesty hunters sauce

27.95

Portabella Tenderloin Bearnaise

Tenderloin medallions with a portabella

bearnaise sauce

29.95

Char Grilled Beef Ribeye

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

27.95

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*

22.95

Chicken Wellington

*Baked in puff pastry with ham and
a mushroom duxelle and swiss cheese
~With a champagne cream sauce*

22.95

Chicken Cordon Bleu

*A twist to this classic dish
Presented in layers of delicious ham, chicken
and cheese. Topped with a delicate
grain mustard mornay sauce*

21.95

Chicken Oscar

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

24.95

Pecan Crusted Chicken Filet

*Lightly dusted breast of chicken accented with
lemon herb butter cream sauce*

21.95

Asiago Stuffed Airline Chicken

*Marinated whole chicken breast filled with
asiago cheese sauce and baked until golden.
Served with a hearty hunters sauce*

22.95

Chicken Provencal

*Pan roasted with olive oil, garlic, roasted
tomato, onion and white wine reduction*

21.95

Haus' Roasted Duck

*Marinated ½ Duck, oven baked
until golden and juicy, presented with
a citrus cran-apple sauce*

24.95

Dinners Included;

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

~Menu Prices Subject to Change Without Notice~

Seafood Selections

Shrimp Scampi

Served with fettuccini primavera
22.95

Pan Fried Walleye

Topped with sauce beurre blanc
21.95

Grilled Salmon

*Topped with a rich garlic butter sauce
or sauce diane*
22.95

Mahi Mahi

*Brushed with lemon and served
with mango salsa*
23.95

Pork Selections

Roasted Stuffed Pork Loin

*Italian sausage and Asiago stuffing
with a natural pan sauce*
21.95

Bacon Wrapped Filet of Pork

*Peppered bacon wrapped around a
tender filet of pork,
Served with a hearty hunters sauce*
21.95

Pork Tenderloin Medallions

*Two marinated pork filets, char grilled,
then roasted until tender,
served with a sauce of pearl onions,
dijon and port wine*
20.95

Stuffed Pork Chop

With apple and sage stuffing
20.95

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*
29.95

Steak & Shrimp

*Grilled tenderloin steak Diane served with a shallot
brandy reduction, teamed with sizzling hot shrimp scampi*
31.95

Chicken & Shrimp

Chicken Kiev served with coconut crusted shrimp
28.95

Prime Rib & Scallops

Sliced prime rib aujus and broiled scallops in a lemon caper sauce
31.95

Filet & Teryaki Salmon

Grilled Filet of Sirloin with Teryaki Glazed Salmon Filet
31.95

Dinners Included;

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

~Menu Prices Subject to Change Without Notice~

Brewmaster Buffet

Minimum of 30 Guests

Two Entrees.....21.00 Three Entrees.....23.00

Entree Choices

Old Fashioned Baked Ham
Chef carved Honey glazed Ham

Olive Oil and Herb Seasoned Chicken
Oven roasted until golden

Roast Turkey
Served with traditional bread stuffing

Broiled Cod Fillets
Served in dill butter sauce

Classic Beef Stroganoff
Braised sirloin tips with egg noodles

Slow Simmered BBQ Ribs
Haus' recipe sauce

Marinated Grilled Chicken
with mushroom cream sauce

Garlic and Thyme Rubbed Roast Pork Loin
Served with pan gravy

Included with the Brewmaster Buffet;
*Relish tray, a choice of two salad accompaniments, a starch accompaniment,
and a vegetable accompaniment rolls and butter
coffee, tea and milk*

Italian Buffet

Minimum of 30 Guests

Two Entree.....21.00 Three Entrees.....23.00

Entree Choices

Chicken Cavatappi
With alfredo or red pepper cream sauce

Eggplant Parmesan
Lightly breaded in seasoned crumbs

Chicken Pasta Pesto
Diced grilled chicken, pesto and bowtie pasta

Vegetable Lasagna
Layered in a light garlic cream sauce

Gourmet Ravioli
*Please add an additional \$1.00 per person
Please choose one, portabella stuffed
or meat & cheese*

Italian Meatballs and Pasta
In a classic red sauce

Lasagna
with meat sauce

Tortellini Primavera
*Fresh seasonal vegetables combined
with garlic butter sauce*

Baked Zitti
with Italian Sausage

Chicken Parmesan
*Hand breaded with Italian bread
crumbs, topped with mozzarella*

Included with the Italian Buffet;
*Your choice os two salad accompaniments , Antipasto Tray, Choice of Vegetable
and Bread sticks. Coffee, Tea and Milk*

~Add Homemade Cannoli and Tiramisu to your buffet for \$2.25 per person~

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Chefs Choice Buffet

Minimum of 30 Guests

Two Entrees.....24.00 Three Entrees.....25.00

Entree Choices

Chef Carved Roast Sirloin
With mushroom burgundy sauce

Marinated Rotisserie Chicken
Slow turned until golden

Stuffed Pork Loin
With Italian sausage and asiago cheese

Lemon Pepper Tilapia
With chablis buerre blanc

Gourmet Ravioli
*Please choose one, portabella stuffed
or meat & cheese*
Sauce choices; marinara, alfredo or carbonara

Oven Baked Atlantic Salmon
Served with a delicate lemon cream sauce

Stuffed Breast of Chicken
With parmesan saffron risotto
Presented with red pepper cream sauce

Sicilian Baked Cod
*Topped Italian bread crumbs, served with
sauteed garlic tomatoes, pepper and onions*

Chicken Marsala
Classic wine reduction

Beef Burgundy Tenderloin Tips
Served with gourmet pasta

Included with the Chefs Choice Buffet;
Relish tray, rolls and butter, coffee, tea, and milk
two salad accompaniments, one starch accompaniment and one vegetable accompaniment

Chefs Classic Buffet

Minimum of 30 Guests

Two Entree 28.00.....(add an Entree 3.00)

Entree Choices Chef to Carve Included

Prime Rib Of Beef
Tender, slow roasted, chef carved

Jamaican Red Snapper
Served with fresh fruit salsa

Chicken Piccata
With an orange reduction sauce

Braised Boneless Pork Chops
Carmelized onions, pork au jus

Haus' Recipe Chicken Spiedini
*Chicken breast with Italian cheese, onions, &
peppers tucked inside, topped with toasted crumbs*

Shrimp & Tortellini Alfredo
Gulf shrimp with tri colored pasta

Medallions of Pork Tenderloin
With hunters sauce

Carved Steamship Round
for groups of 50 or more
(A fabulous presentation)

Salmon Oscar
With asparagus and hollandaise

Whole Roasted Beef Tenderloin
Pepper crusted, chef carved

Included with the Chefs Classic Buffet;
Assorted cheese display, fresh fruit tray, relish tray, rolls and butter, coffee, tea, and milk
two salad accompaniments, two starch accompaniment and one vegetable accompaniment

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

Appetizer

*Seared shrimp & fire roasted black bean polenta
pan seared jumbo gulf shrimp atop a bed of fire roasted
black bean polenta with sea salt corn tortilla wings.
~Paired with Delafield Export*

Soup

*Five spiced acorn squash
Buttery acorn squash combined with rich cream, brown
sugar, and a seasonal mix of spices
~Paired with
Delafield Amber*

Salad

*Burgundy poached pear
A perfectly burgundy poached pear served with field greens,
sun-dried cranberries, candied Walnuts and crumbled
blue cheese, tossed in a homemade apple honey vinaigrette
~Paired with Saison Ale*

Entree

*Bacon wrapped beef tenderloin
Grilled beef tenderloin wrapped in bacon served with a
sweet potato mashed and roasted root vegetable. Topped
with maple brandy pecan reduction
~Paired with Pewaukee Porter*

~Or~

*Pecan Encrusted Mahi Mahi
Mahi Mahi encrusted with pecan crumb over wild mushroom
Risotto with a cranberry chive butter sauce.
~Paired with Sommerzeit Hefe Weizen*

Dessert

*Dutch Apple Duchon
Shortbread and thinly sliced apples topped with streusel crumble
Covered in caramel dulce de leche
~Paired with Red Raspberry Ale*

*The above is a sample menu and can be customized to your requests.
Beer pairings will depend on seasonal availability.
Cost is 60.00 per person with a minimum guest count of 30*

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Specialty Pasta Buffet
A Fantastic Presentation!

19.95

Minimum of 30 Guests, Maximum of 80 Guests



You and your guests will thoroughly enjoy Chef prepared pasta dishes made right before your eyes. With over 20 ingredients to choose from your guest will be able to build their own favorites or they may choose to allow the Chef to create one for them

Fresh vegetables include;

sliced mushrooms, sun-dried tomatoes, black olives, fresh spinach, green peppers, artichoke hearts, broccoli and red onions

Meat choices include;

Diced grilled chicken, Italian sausage, surimi crab meat or shrimp

Gourmet sauces include;

Marinara, Alfredo, Pesto Cream pesto cream sauce.

Herbs;

Fresh garlic, basil and pesto

Finally the toppings;

Parmesan or mozzarella cheese

All pasta buffets feature mostaccioli, cavatappi and bowtie pasta

Included with the Specialty Pasta Buffet;

*Tossed Garden Salad, Antipasto Tray and large Bakery Bread sticks
Coffee, Tea and Milk*

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Plated Dinner and Buffet Accompaniments.

Salad Accompaniments

Fresh fruit tray, seafood pasta salad, chilled pasta primavera salad, Italian tortellini salad, Haus' recipe potato salad, creamy style cole slaw, tossed asian salad, southwestern mixed greens salad, garden salad with dressing choice, caesar salad, or a fresh vegetable tray

Starch Accompaniments

Wild rice blend, baked potato, au gratin potatoes, parsley buttered potatoes, roasted red potatoes, garlic mashed potatoes, herb buttered bowtie pasta or sweet potato mashed. Add white cheddar mashed or twice baked potato for an extra \$.75 per person

Vegetable Accompaniments

Honey glazed carrots, roasted yellow squash with zucchini, green beans almondine, chef cut key largo steamed vegetables. (green beans, carrots, yellow carrots and red peppers), buttered corn with shallots and basil or cauliflower au gratin. Ask about our fresh seasonal vegetable selections, ie. brussels sprouts, asparagus or acorn squash.

Salad Enhancements

**Raspberry pecan salad ; spinach, pecans, bleu cheese and fresh Raspberries. dressed with a light raspberry vinaigrette and poireau. \$1.00 extra*

**Mikado salad ; romaine tossed with oriental vegetables and a tangerine vinaigrette. 1.00 extra*

**Strawberry chicory salad ; fresh strawberries, romaine, ad toasted pecans with a light onion poppyseed dressing. 1.00 extra*

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

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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, Dockside Ale, Naga-Wicked Pale Ale
and Pewaukee Porter**

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

Estimated 120, 16oz glasses per 1/2 barrel

1/2 Barrel of Brewhaus Year-round Beer.....	295.00
1/4 Barrel of Brewhaus Year-round Beer.....	160.00
1/2 Barrel of Purchased Beer (Miller, Bud, etc.)...	300.00
1/4 Barrel of Purchased Beer (Miller, Bud, etc.)...	165.00

***Ask for pricing if you have a Seasonal favorite!**

Cocktails / Highballs

House Brands.....	4.75 - 5.50
Call Brands.....	5.00- 7.50
Cordials and Top Shelf.....	5.25 - 12.00

Wine

**House wine by the glass 5.75 ~ House wine by the bottle 21.00
(Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel)**

Champagne, price per bottle

Brut.....	21.95
Spumante.....	21.95

~Absolutely NO carry in Alcohol~

~ Host Bar Packages Available ~

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Dessert Suggestions

Lemon Mixed Berry Cheesecake ~

Light lemon cheesecake layered with raspberries and blueberries topped by a vanilla mousse and berry gelee. 6.25

Chocolate Coconut Pudding Cake~

Moist chocolate cake finished with a rich Haus'pudding laced with shaved Ambrosia chocolate topped with crunchy toasted coconut 5.50

Brewhaus Apple Crumble~

Blonde shortbread topped with cinnamon apples, pecans and a streuselcrumble baked to a golden brown. Delicious! 6.95

Choco-Peanut Whipped Brownie ~

Rich Chocolate brownie with a light peanut butter dream whip covered in delicious enrobed chocolate & peanut butter swirl. 5.95

Assorted Dessert Trays,

A wonderful variety of miniature decadent sweets made small enough so your guests can sample more than one!
4.00 per person.

Assorted Fresh Baked Cookies, Bars and Brownies.
3.00 per person.

Homemade Assorted Cookie Trays; 35.00 (serves 25)

Wisconsin Ice Cream or Sherbet

Presented with a Gaufrettes Roulees
3.50 per person.

Chocolate Strawberries

Made to order in-house with Ambrosia chocolate.
1.50 each

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

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Directions

From Milwaukee

Just 35 minutes from Milwaukee! Take I-94 west and exit on Hwy. 83 in Delafield (Exit 287). At the stop light turn left; heading south. At the third stop light turn left heading east onto (Hillside Drive). We're are about one mile east of hwy 83

From Madison

Take I-94 east and exit on Hwy. 83 in Delafield (Exit 287). 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 \$50-\$500

Optional Items

***High definition multimedia system available;
Projection TV, wall mounted large screens, HD projector Blue ray player,
Apple TV, wireless microphone, Direct TV, satellite radio and wireless internet access.
75.00***

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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:

~ 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 also be turned in two weeks 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.

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Banquet Rules

Reserving Space

Our banquet room cannot be held beyond one 48-hour courtesy hold without a deposit and signed contract. Courtesy holds are automatically removed without notice upon expiration.

Final Arrangements

Details concerning menu, seating and expected count must be completed 2 Weeks prior to your event.

Invitation Time

We will not be ready to receive your guests until the start time indicated on your banquet contract.

Decorating

There is a minimum \$100 labor fee if we are asked to decorate, which includes centerpieces, party favors and place card set up. All vendors must contact the Banquet Manager for house rules regarding decorating. Refrain from using confetti, glitter, rice, birdseed, etc in the banquet room for safety reasons. A \$250 service charge will be assessed for non-compliance. Attaching anything to the walls, doors or any fixtures is prohibited unless it is cleared in advance with the Banquet Manager.

Taxes

All applicable state and local taxes will be imposed and paid by the client. If client's organization is tax exempt, a certificate reflecting client's exemption must be received no later than five business days before the event. If a tax exempt form is not received, client agrees to pay all taxes associated with the event.

Entertainment

All entertainment should cease by 12:00am in order to vacate the room by 1:00am. If contracting with an outside band or DJ, they must adhere to volume restrictions.

Outside Vendors

Cakes for wedding may be brought in. There is no charge for us to cut and/or serve the cake. Any outside equipment must be removed from the banquet room at the end of the event. Any items left that must be removed by our staff will be charged at the rate of \$40 per man hour for time required to move the items.

Service/Labor

A 20% service charge will automatically be applied to the check. If extra labor is required for the event, the client will be billed accordingly.

Damages

Delafield Brewhaus is not responsible for supervising Client's guests or for Client's guest's behavior. Client shall be liable to Delafield Brewhaus for Client's or Client's guest's negligent acts or willful conduct, and Client agrees to pay for any property damage created thereby. Client agrees Delafield Brewhaus shall not be responsible for damages to or loss of Client or Client's guest's property. Client agrees to indemnify Delafield Brewhaus and hold harmless from any and all liability, loss of damage, including reasonable attorney fees and court costs which it incurs as a result of Client's or Client's guest's negligent acts or willful misconduct or as a result of any damages to or loss of Client's or Client's guest's property.

Banquet Rules

Renter is responsible for any damages to room and equipment. Any damages will become the responsibility of the client, and will be billed accordingly.

We reserve the right to inspect and control all private functions. Any guest who fails to comply with our policies will be asked to leave the premises.

We cannot be held responsible for damage or loss of property brought into or left over prior to, during or following your event. We are not responsible for any loss or damage to automobiles or their contents while parked in our parking lot.

Food & Beverages

All food and beverages must be purchased through the Banquet Manager. No food or beverage of any kind is permitted to be brought into the banquet facility without prior arrangement with the Banquet Manager.

All alcoholic beverages to be served during any event must be dispensed only by our staff. Proper identification is required. We reserve the right to refuse alcohol service to anyone, at our discretion.

Food or beverage carry ins are not permitted unless otherwise arranged with the Banquet Manager. WI.S125.32(6) prohibits anyone from possessing any alcohol beverages on licensed premises, except that which are authorized for sale on the premises.

It is State of Wisconsin Health Department policy that any leftover food after a banquet is not allowed to be taken by the guests. We ask that you be as accurate as possible when giving your final count. Beverages will not be allowed to leave the premises. Exceptions are made for cake brought in by the client.

Cancellations

Advance deposit is non-refundable if cancellation is made 90 days or less prior to the event. No shows without notice of cancellation will result in 100% charge of the party.

Payment

If the deposit is not received by the due date indicated, this Contract is null and void. This deposit shall be non-refundable, unless otherwise agreed to in writing by the Banquet Manager. The entire amount due Delafield Brewhaus (based on the final guaranteed count and cost estimates set forth above) shall be paid Two weeks prior to the date of the function, in the form of cash, cashier's check or credit card unless otherwise agreed to by the Banquet Manager. Client will be responsible for any additional fees client incurs during the event and will be billed accordingly and must be paid at the events conclusion.

Guest Count Guarantees

A final guaranteed count of attending guests must be confirmed no later than two weeks prior to the event date. Once we have received final counts, these counts may not be reduced and will be the minimum number for which you will be charged. In addition to the guest, we will need all menu selections, entree selections head table counts, layouts and any special requirements for your event.

Miscellaneous

In the event of a breach by Client of this agreement, Client shall pay all costs and expenses, including actual attorneys' fees incurred by Delafield Brewhaus to enforce this agreement against Client. This agreement shall be governed by and construed in accordance with the laws of the State of Wisconsin. This agreement contains the entire understanding and agreement of the parties with respect to the subject matter hereof, and supersedes all prior oral and written agreements.