

THE
BALLROOM
AT WALLDORFF BREWPUB

MENU

FOR ADDITIONAL INFORMATION
AND MENU OPTIONS,
PLEASE CONTACT:
SUSAN BARNAART, EVENT COORDINATOR
269-331-9543
SUSAN@WALLDORFFBREW PUB.COM

ROOM RENTAL

Maximum capacity of the ballroom is 180 guests with the dance floor in place.

Rental fees are based on estimated attendance for your event;
the appropriate non-refundable fee listed below is due when the room is
booked to reserve your desired date.

Rental fee includes: Setup & breakdown, cleaning & maintenance, use of table service
(plates, silver, etc.), tables, & chairs

Minimum Spending requirement (including room rental fee) \$750 Fridays \$1000 Saturdays

# of Guests	Rental Fee
Up to 50	\$150
51-75	\$200
76-100	\$250
101-125	\$300
126-150	\$350
151 or more	\$400

Additional charges:

- A bartender is provided at no additional charge for events not exceeding 50 guests.
- A bartender fee of \$50.00 will be charged for events exceeding a count of 50 guests.
 - Basic table linens in white, black or ivory with paper napkins- \$4.00 (per table of 8)
- Basic table linens and linen napkins \$7.50 per table - includes white, black or ivory square table covers, and linen napkins in your choice of 20 available colors.
 - Buffet, gift and all other table linens \$3.00
- A limited choice of colored table covers are available and will be subject to price increase.
 - Custom table linens – prices based on your selections.
- Michigan sales tax of 6%, and 18% gratuity Will be added to all food and beverage purchases

Round tables are used for guest seating - 6 to 8 per table. Renter may decorate the room as desired; however, open candles, glitter, fine confetti, push pins/tacks are prohibited.

Decorating may not interfere with any other event.

Renter or representative of same is responsible for disposal of all decorative items.

Food not prepared by the Walldorff Brewpub & Bistro may not be brought in and is prohibited by law.

Exceptions include candy and nuts, and specialty cakes.

About Our Menu

Prices do not include tax and gratuity.

Non-alcoholic beverages are included with buffet and plated meals.

Menu is subject to change at any time; however, you will be notified as soon as possible should any necessary changes affect your event.

Our buffet and plated selections have been chosen for your convenience; however, customized menus are available. Options may be discussed with the Event Coordinator.

A seating chart is required for multiple entrée plated meals.

No chart is necessary for buffet meals or combination plates.

Our culinary staff is able to meet special dietary needs due to allergies or medical conditions.

Please inform the Event Coordinator if this service is required.

Menu choices must be received by the Event Coordinator not less than 2 weeks prior to your event.

Hot Hors D'oeuvres Selections

Spinach & Artichoke Dip

A creamy, baked blend of cheeses and spinach with artichoke hearts.

Served with garlic crisps and grilled pita bread

64.99 (serves 50)

Buffalo Chicken Dip

Bubbly mixture of seasoned shredded chicken, creamy cheese and tangy buffalo sauce.

Topped with shredded Colby-jack and bleu cheese crumbles.

74.99 (serves 50)

The following are priced per fifty pieces.

Chicken Skewers

Basted with your choice of Orange chili
glaze or our signature BBQ sauce

\$69.99

Rib Tips

Tender BBQ rib tips in our
signature BBQ sauce

\$59.99

Meatballs

Your choice of BBQ or Stroganoff

\$69.99

Stuffed Mushroom Caps

Sausage... \$62.99 or Crab... \$72.99

Pretzel Nubs

Warm soft pretzel bites with our amber ale
cheese spread and honey mustard

Dipping sauce

\$39.99

Pork & Vegetable Eggrolls

Served with tangy sweet-n- sour
and hot mustard dipping sauces

\$64.99

Panko Bites

Golden baked fritters in your choice
of spinach & artichoke or
portabella mushroom

\$54.99

Wings

Your choice of BBQ or buffalo with
ranch or bleu cheese dipping sauce

Traditional bone in \$59.99

Or Boneless \$64.99

Cold Hors D' oeuvres Selections

Cheese and Cracker Tray

Assorted domestic cheeses with our Amber Ale cheese dip and assorted crackers
\$69.99 (serves 50)

Fresh Vegetable Tray

Fresh, crisp vegetables served with peppercorn ranch dipping sauce
\$53.99 (serves 50)

Amber Ale Cheese Dip

With summer sausage slices, garlic crisps, pita bread and kettle chips.
\$59.99 (serves 50)

Southwestern 8 Layer Dip

Refried beans, sour cream, guacamole, salsa, shredded lettuce, olives, tomatoes and shredded cheese served with fresh tortilla chips \$49.99

Fresh Fruit Tray

An assortment of fresh seasonal fruit
\$59.99 (serves 50)

Combination Tray

A combination of the vegetable, domestic cheese and cracker, and fresh seasonal fruit trays
\$74.99 (serves 50)

Greek Dip

Roasted red pepper hummus, tzatki, diced tomatoes, Kalamata olives, green onion and feta cheese served with deep fried pita chips.
\$53.99(serves 50)

Guacamole & Chips

Fresh house-made guacamole with our tortilla chips and salsa.
\$39.99 (serves 50)

The following are priced per fifty pieces.

Pinwheels

Ham & amber ale cheese spread or turkey with boursin cheese in a soft tortilla cut into bite sized "pinwheels" \$54.99

Smoked Salmon Cups

Creamy smoked salmon mousse in phyllo pastry shells
\$54.99

Shrimp Cocktail

Large shrimp poached in savory aromatic and lemon. Served with traditional cocktail sauce.
\$119.00

Snacks

- Pretzels, peanuts & Chex mix Pick one or have all 3 \$29.99
 - Chips and salsa \$24.99
- Kettle chips with our boursin cheese spread \$34.99

Buffet Selections

All selections are priced per person and include non-alcoholic beverages.

Deli Buffet \$13.99

The following items are included:

Hickory smoked ham Oven roasted turkey Pastrami
Swiss, cheddar, and provolone cheeses
An assortment of fresh breads
Lettuce, tomato, onion, pickles, mayonnaise, and mustards
Kettle chips
Fresh fruit salad

Choice of:

Garden or Caesar salad

Choice of one of the following salads:

Mustard potato salad
Creamy buttermilk-chive pasta salad
Italian Tortellini salad
Coleslaw

Woodfired Pizza Buffet \$13.99

*** Pizza buffet is not available for parties exceeding 100 guests ***

Included:

Caesar Or Garden Salad
Pasta Primavera Salad
Fresh Fruit
Assorted Handmade Pizzas

Smoke House Bar B Que \$14.99

Included:

Choice of: Beef Brisket with Sweet BBQ Sauce or Pulled Pork with Mustard BBQ Sauce
Fresh Kaiser Rolls
Steak House Potato Salad
Creamy Coleslaw

Taste of Italy Buffet \$15.99

Includes Garlic Bread & Fresh Fruit

Your choice of

Garden Salad or Caesar Salad

Your choice of 2 of the following dishes

Traditional style lasagna

Vegetable pasta primavera

Pasta alfredo penne

Chicken Florentine bowtie pasta

Three-cheese tortellini
with bolognese sauce

Baked ziti with Italian sausage
and marinara

Stuffed shells with chicken, herbs,
and ricotta with a basil pesto alfredo

Tex-Mex Bar \$16.99

Including:

Grilled tequila- lime marinated chicken for fajitas

Spicy ground beef for tacos

Warm flour tortillas and crisp taco shells

Grilled peppers and onions, lettuce, tomato, cheese

Homemade tortilla chips, sour cream, salsa, guacamole

Rice with roasted corn and cilantro

Hometown Buffet \$17.99

Your choice of

Garden Green Salad, Coleslaw, Or Potato Salad

Dinner Rolls Or Cornbread

Your choice of 2 sides

BBQ Baked Beans

Mashed Potatoes

Baked Potatoes

Rice Pilaf

Green Beans

Buttered Corn

Broccoli & Cauliflower

Your choice of 2 entrees

Swiss Steak

Goulash

Fried Chicken

Wood Grilled BBQ
Chicken Breast

BBQ Pork Loin

Baked Beer
Mac & Cheese

Jefferson Street Buffet \$19.99 to \$22.99

Includes soft drinks, dinner rolls, your choice of starter salad,
one starch, one vegetable and two entrées

Your Choice of Starter Salad

Garden patch Caesar

Your Choice of Starch

Redskin smashers with bacon and cheddar Au gratin potatoes
Herb-roasted Yukon gold potatoes Wild and brown rice pilaf
Roasted garlic and Boursin whipped potatoes

Your choice of fresh vegetables

Green beans and carrots Green Beans Almandine
California blend of broccoli, cauliflower, and carrots

Your Choice of Two Entrées

Tier 1 \$19.99

Oven roasted breast of turkey with pan gravy
Roasted Bavarian ham with maple mustard glaze
Braised sirloin beef tips with onion and mushrooms
Savory marinated wood grilled chicken with creamy herb sauce
Asiago cheese and basil pesto crusted chicken with roasted tomato sauce
Butter crumb baked cod

Tier 2 \$22.99

Herb Roasted pork loin with apple & dried cherry chutney sauce
Roasted New York strip loin of beef with mushroom peppercorn glaze
Tender roast beef with savory Espagnolé sauce
Pan seared chicken marsala with button mushrooms
Wood grilled salmon with honey - lemon glaze

Plated Meals

We are unable to accommodate guest counts exceeding 120 people for this option.

Meals include a tossed garden salad, dinner rolls, choice of one starch, chef's choice of vegetable, and non-alcoholic beverages.

Wood Grilled Salmon \$19.99
Premium salmon filet drizzled
with a light lemon glaze.

Chicken Marsala \$17.99
Pan seared chicken in a
Marsala & pesto cream sauce
with button mushrooms.

Roasted Pork Loin \$18.99
Slow roasted wood grilled loin
of pork with apple & dried
cherry chutney glaze

Wood Grilled Prosciutto Chicken \$18.99
Wood grilled breast of chicken
topped with a creamy wild mushroom and
prosciutto ham cream sauce

Wood Grilled Peppercorn Sirloin Steak 20.99
Juicy steak topped with our special
garlic-herb butter on a pool of savory
espagnole sauce prepared medium

Your choice of:

Redskin Smashers
Herb-Roasted Yukon Gold Potatoes

Wild And Brown Rice Pilaf
Roasted Garlic And Boursin Whipped Potatoes

Combination Plates

(A smaller portion of two entrée choices served on the same plate)

Add \$1.50 per person

Desserts

Cookies - per dozen \$11.99

Chocolate chip, peanut butter, oatmeal raisin or white chocolate macadamia nut

Add to any buffet \$1.99 per person per item:

Chocolate Decadent Brownies or Tangy Lemon Bars

Add to any buffet or plated meal for \$2.99 per person per item:

Our "petite" Desserts -Peanut Butter Cream Pie, Key Lime Pie, Tiramisu, Cheesecake

Add to any plated meal for an additional \$4.99 per person per item:

New York Cheesecake, Snickers Pie, Flourless Chocolate Torte, Crème Brulee Cheesecake

BAR OPTIONS

Alcohol offerings may be customized and are subject to price adjustments. All alcohol must be supplied by the Walldorff in accordance with our liquor license and must be kept within licensed areas.

Open Bar

The host of the event pays for all alcoholic beverages and applicable bartender fee.

Limited Bar

The host of the event pays for a budgeted amount or limited alcoholic offering and applicable bartender fee.

Cash Bar

The host of the event pays for applicable bartender fee.
Guests pay for alcoholic beverages.

Wines

By the bottle

Merlot, Cabernet Sauvignon, White Zinfandel, Chardonnay, Pinot Grigio
\$40.00 per 1 liter bottle

Champagne

Freixenet (Chile)... \$25.00 per bottle
Martini & Rossi Asti Spumante (Italy)... \$32.00 per bottle
Gloria Ferrer Royal Cuvee (California)... \$40.00 per bottle
Moet & Chandon Brut (France)... \$50.00 per bottle

Walldorff Handcrafted Ales

1/2 barrel (yield 120)... \$295.00 1/4 barrel (yield 60)...\$150.00
1/6 barrel (yield 40)... \$100.00
By the glass... \$4.50

Domestic Beer

By the bottle ... \$3.79
Bud, Bud Light, Michelob Ultra, and Miller Lite
Corona... \$3.99

Liquor

Well brands... \$3.50 (per drink) Call brands... \$4.00 and up (per drink)
Liqueurs and Cordials... \$4.50 and up (per drink)

Soft Drinks \$2.29