



# SHOWERS AND PRIVATE PARTIES

# SHOWERS

Take over our bar Saturday or Sunday to host a special bridal or baby shower.

## CAPACITY

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Our bars can comfortably accommodate showers for up to 60 guests.

## COST AND PAYMENT

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We don't charge a rental fee but require that you reach a \$700 food and beverage minimum. Taxes, gratuity, and vendor or outside costs do not apply towards the minimum.

A \$250 deposit is required to secure the space. This deposit will be refunded at the conclusion of your event.

20% gratuity for our staff will be added to your final bill, which is not applied to the minimum.

## CANCELLATIONS

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Cancellations must be made at least 6 weeks prior to your scheduled event. The \$250 deposit is not refunded for cancellations made within 6 weeks.

Changes to food and beverage orders must be made at least 7 days prior to your scheduled event. Changes to the order including changes to the guest list within 7 days are not refundable.

## DESSERTS

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You may bring in your own dessert, but it must be from a licensed bakery—not homemade. We'll take care of the plates, forks, cutting, and serving so you can enjoy the party. A \$2 cake cutting fee will be applied for each piece.

## DECORATIONS

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You may arrive 45 minutes prior to the start of your event to set up and decorate. No sooner. Clean up of your decorations is your responsibility. Confetti, glitter, and feather decorations are not allowed.

## SCHEDULE

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Showers may start at 11:00 AM or 12:00 PM depending on the day (Saturday 12:00 PM, Sunday 11:00 AM). This schedule shows a shower starting at noon—adjust accordingly.

**11:15 AM:** doors unlocked for set up and decorating

**12:00 PM:** party time! drinks and snacks

**12:45 PM:** lunch and dessert (and games if any)

**1:45 PM:** more drinks (and gifts)

**3:00 PM:** pack up and departure!

An additional \$25 charge will be added for every 15 minutes spent past your scheduled event. This will be deducted from your deposit.

# SHOWER MENU

## FOOD AND BEVERAGE PACKAGE \$30/PERSON

### SALADS (CHOOSE ONE)

**Greek** romaine, tomato, olives, onion, cucumber, feta, greek dressing

**Chopped** mixed greens, blue cheese, dried cherries, pine nuts, egg, bacon, red onion, dijon balsamic dressing

**Caesar** romaine, croutons, parmesan, caesar dressing

**Spinach Berry** spinach, mixed berries, goat cheese, walnuts, red onion, honey balsamic dressing

### SANDWICH (INCLUDED)

**Rosemary Chicken Salad Sandwiches** croissants, lettuce, tomato, rosemary, green onion, almonds, mayo (served buffet style with croissants on the side.

### SNACKS (INCLUDED)

**Cheese Plates** assorted, local cheeses

**Marcona Almonds** olive oil, rosemary, sea salt

**Olives** lemon, garlic, rosemary, thyme

### BEVERAGES (INCLUDED)

**Lemonade and Iced Tea**

## ADDITIONAL OPTIONS

### FOOD

**Veggie Plate** vegetables, house ranch, serves 10, \$40

**Fruit Platter** assorted fruits, \$3/person

### BEVERAGES

**Wines on Tap** available by the glass, 6 choices (\$7-12)

**Mimosas** available by the glass, \$7/glass

**Cocktail on Tap** rotating (\$8)

**Beer** available by the bottle

**Wine Machines** 32 wines in our self-serve machines, available in three pour sizes and a range of prices, can be purchased individually by your guests or by using prepaid wine cards

**Espresso** regular or decaf, \$2/shot

**Cappuccino** regular or decaf, \$2.50/cup

**Wine Bottles** bottles can be purchased at retail prices with a \$10 corkage fee

**Sparkling** available by the bottle or glass

# PRIVATE EVENTS

Use our semi-private lounge space to host a party during regular business hours.

## CAPACITY

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Mequon can host up to 40 and Tosa can host up to 25.

## COST AND PAYMENT

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We do not charge a space rental fee or a minimum during normal business hours.

All groups will have a 20% gratuity added to their bill.

We do not allow the selling of products.

## FOOD

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You may order a la carte (a sample of our menu is on the following page) or you may provide a dollar amount per person so we can mix and match cheeses, meats, snacks, and flatbreads. We recommend at least \$7/person for the cheeses/meats/snacks and adding on flatbreads.

You can also choose to add salads or veggie trays from our shower menu. Salads are \$5/person per salad for a minimum of 15 people.

No outside food or beverages allowed.

## DESSERTS

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You may bring in your own dessert, but it must be from a licensed bakery—not homemade.

## ALCOHOL

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We do not offer alcohol packages but groups may choose to open a tab or have guests open their own tabs.

**Wines on tap** available by the glass, 6 choices (\$7-12). You could also do a carafe (18 oz.)

**Cocktail on tap** rotates each month (\$8)

**Wine machines** 32 wines in our self-serve machines, available in three pour sizes and a range of prices, can be purchased individually by your guests or by using prepaid wine cards

**Wine bottles** bottles can be purchased at retail prices with a \$10 corkage fee

**Sparkling** available by the bottle or glass

**Beer** available on tap (Mequon only) or by the bottle

## DECORATIONS

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You may arrive 45 minutes prior to the start of your event to set up and decorate. No sooner. Clean up of your decorations is your responsibility. Confetti, glitter, and feather decorations are not allowed.

# PRIVATE EVENT SAMPLE MENU

FLATBREADS	
White ricotta, mozzarella, oregano, garlic, lemon	12
Pepperoni red sauce, goat cheese, parmesan, cheddar	14
Special butternut squash, pancetta, blue cheese, sage	14
gluten-free crust +2.50	

SNACKS	
Kitchen Picks Board rotating favorite cheeses (3) and charcuterie (2), all sides	8
Marcona Almonds olive oil, rosemary, sea salt	6
Olives olive oil, rosemary, thyme, lemon, garlic sea salt	7
Truffle Popcorn parmesan, truffle oil, sea salt	7

TREATS	
Chocolate and Caramel Bites assorted selection	5

CHEESE AND CHARCUTERIE			
CHEESES			3
Raspberry Ale cow, nutty, creamy, rasperry tart ale			3
Port Salue cow, buttery, semi soft, mild			3
Fig and Honey goat, fig, honey, soft, creamy			3
French Fontina cow, semi soft, mellow			3
Sharp Cheddar cow, yellow, 5-year aged, creamy			3
CHARCUTERIE			3
Chorizo pork, smoked paprika, garlic, oregano, salt			3
Finocchiona salami, pork, white wine, fennel, garlic			3
Tuscan pork, red wine, garlic, sea salt			3
Prosciutto leg of pork, salt			3
Coppa pork loin, cayenne, sea salt			
SIDES			1
Honey	1	Dried Fruit	1
Mustard	1	Berry Jam	

Underground Meats Madison, WI	Sartori Cheese Plymouth, WI	Roth Cheese Monroe, WI	Widmer Cheese Cellars Theresa, WI
La Quercia Norwalk, IA	Hooks Cheese Co Mineral Point, WI	Niemann's Candies Wauwatosa, WI	Carr Valley La Valle, WI

# PRIVATE WINE TASTINGS

Let us create a unique wine tasting for your small group.

## PRIVATE WINE TASTING

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Let us do all the work. We'll pick 4-5 wines depending on the size of the group and your preferences and will pair each with small bites along with cheese and meats to sample throughout. We will share the story behind the wine and producer while giving your group time to enjoy and socialize.

Tastings are for groups of 6 or more, last two hours, and are \$40/person plus tax and 20% gratuity.

## SELF-GUIDED WINE TASTING

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We offer a flight of either red, white, bubbles or mixed and can be paired with truffle popcorn, cheeses or chocolates. We will choose 3 wines and you'll receive 1.5oz for each wine along with tasting notes and a cheese pairing. (Could also do truffle popcorn or chocolates depending on the wine chosen)

Tastings are for groups of 3 or more and are \$20/person plus tax and 20% gratuity. Will need final numbers 1 day in advance to prepare the wine flights.



## MEQUON





## WAUWATOSA





## FOOD

