

1903TM

E V E N T S

HOLIDAY MENU



1903
EVENTS



Season's Greetings

Stationed service. No substitutions. Minimum 25 guests.

49.95 per guest

Meatball Sliders

Marinara braised beef and pork meatballs sandwiched between toasted cheese bread

Holiday Pasta Station

Served with house salad, fresh breadsticks, and butter

Baked Mostaccioli

with marinara and Italian sausage

Vegetarian White Lasagna

with wild mushrooms and seasonal vegetables

Wisconsin Cheese Board

Hook's aged cheddar, Carr Valley pepper jack, Deppeler's baby swiss, and LaClare Creamery goat cheese with seasonal accoutrements

Cookie and Coffee Station

Fresh baked cookies, Rishi tea, Colectivo coffee, hot chocolate, and house mulled cider

Holiday Cheer

Stationed service. No substitutions. Minimum 25 guests.

57.95 per guest

House Salad

Served with warm rolls and butter

Romaine and garden greens, cherry tomato, red onion, carrot, and cucumber with house red wine vinaigrette or creamy ranch

Hors d'oeuvres

Select two:

Hot Hors d'oeuvres

Bacon Wrapped Date

drizzled in balsamic reduction

Baked Brie & Cranberry Bite

on puffed pastry

Prosciutto Wrapped Sausage

braised in barbecue sauce

Oysters Rockefeller

topped with hollandaise and panko

Cold Hors d'oeuvres

Smoked Salmon Gougere

with creme fraiche and caviar

Caprese Skewer

with balsamic drizzle

Cocktail Shrimp

with house cocktail sauce

Shaved Beef Tartlet

with bleu cheese and horseradish sauce

Entrees

Select two:

Smoked Turkey Breast

with traditional gravy

Passion Fruit Glazed Ham

with fruit chutney

Poached Salmon Cioppino

with an aromatic broth of white wine, tomato, and saffron with clams, mussels, calamari, and shrimp

Roasted Beef Strip Loin

with horseradish sauce and natural jus

Vegan "Steak" Medallions

with red wine mushroom sauce

Sides

Select three:

Roasted Garlic Mashed Potatoes

Blood Orange Glazed Baby Carrots

Roasted Brussels Sprouts

with dried cranberry & almond

Whole Wheat & Brioche Dressing

Dessert

Select one:

Figgy Bread Pudding

with amaretto custard and amaretto fig caramel

Apple Cranberry Cobbler

with eggnog anglaise

Coffee and Hot Drinks

Freshly brewed Colectivo coffee, Rishi tea, hot chocolate and warm apple cider.

11.00 per additional entree

6.00 per additional side

4.50 per additional hors d'oeuvres

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Deck the Halls

Plated service. No substitutions. Minimum 25 guests.

69.95 per guest

Salad

Served with warm dinner rolls and butter

Select one:

Pear, Walnut, and Goat Cheese Salad
with balsamic vinaigrette

Classic Caesar
with croutons and classic dressing

Hors d'oeuvres

Select three:

Hot Hors d'oeuvres

Bacon Wrapped Date
drizzled in balsamic reduction

Baked Brie & Cranberry Bite
on puffed pastry

Prosciutto Wrapped Sausage
braised in barbecue sauce

Oysters Rockefeller
topped with hollandaise and panko

Cold Hors d'oeuvres

Smoked Salmon Gougere
with creme fraiche and caviar

Caprese Skewer
with balsamic drizzle

Cocktail Shrimp
with house cocktail sauce

Shaved Beef Tartlet
with bleu cheese and horseradish sauce

Plated Entrees

Select two:

Pan Seared Chilean Sea Bass
with warm lemony couscous salad of Israeli
couscous, sun dried tomato, arugula, and
pine nut served with charred onion & pea
puree and paprika oil

Red Wine Braised Beef Tenderloin Tips
with roasted garlic potatoes Robuchon, pearl
onion, red & green bell pepper, and cremini
mushroom

Chicken Valentino
Chicken breast stuffed with fresh mozzarella,
red bell pepper and garlicky spinach, served
with mozzarella whipped potato, and cognac
creamed spinach & bell pepper

Duck Confit & Gnocchi
with baby candy cane beets, pearl onions,
braised beet greens, wild fire bleu cheese,
Brussels leaf salad

*Client to provide place cards clearly
indicating each guest's entree selection.
Counts are due (7) seven business prior to
event.*

Plated Dessert

Select one:

Figgy Bread Pudding
with amaretto custard and amaretto
fig caramel

Apple Cranberry Cobbler
with eggnog anglaise

Coffee and Hot Drinks

Freshly brewed Colectivo coffee, Rishi
tea, hot chocolate and warm apple
cider.

5.00 per additional entree choice
4.50 per additional hors d'oeuvres

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EVENTS



Holiday Beverage Service

*Hosted bar service. All beverages are charged per drink.
\$150.00 bartender fee per bartender.*

Deluxe Bar

SPIRITS | 12.00

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Rum
Hornitos Plata Tequila
Johnnie Walker Black
Jack Daniel's Tennessee Whiskey
Maker's Mark Bourbon
Jameson Irish Whiskey
Korbel Brandy

WINE | 12.00

Wycliff Brut
Wycliff Brut Rosé
Proverb Pinot Grigio
Proverb Pinot Noir
Proverb Cabernet Sauvignon

NON-ALCOHOLIC | 4.00

Canned Still Water
Canned Sparkling Water
Coke, Diet Coke, Sprite

PREMIUM BEER | 9.00

New Glarus Spotted Cow
Corona
White Claw Hard Seltzer

DOMESTIC BEER | 7.00

Miller Lite
Budweiser
Budweiser Zero (NA)

Premium Bar

SPIRITS | 9.00

SVEDKA Vodka
Bombay Gin
Bacardi Silver Rum
Jose Cuervo Especial
Dewar's Scotch
Jim Beam Whiskey
Seagram's 7
Christian Brothers Brandy

WINE | 9.00

Wycliff Brut
Woodbridge Chardonnay
Woodbridge Merlot
Woodbridge Cabernet Sauvignon

NON-ALCOHOLIC | 4.00

Canned Still Water
Canned Sparkling Water
Coke, Diet Coke, Sprite

PREMIUM BEER | 9.00

New Glarus Spotted Cow
Corona
White Claw Hard Seltzer

DOMESTIC BEER | 7.00

Miller Lite
Budweiser
Budweiser Zero (NA)

Signature Holiday Cocktails

Select One:

Holiday Party Punch

Pomegranate, orange, and pineapple juice,
fresh ginger, and sparkling apple juice
with Tito's Handmade Vodka

Winter Eggnog

Cinnamon-spiced with Bulleit Bourbon

Jingle Bell Cider

Apple cider, pomegranate, and nutmeg
with Honey Liqueur

Mexican Hot Chocolate

Traditional warm-spiced hot chocolate
with Captain Morgan Spiced Rum

Cocktail | 12.00

Zero Proof | 8.00

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Event Enhancements

LED Uplights

Programmable Color Choices Available

35.00 per light

500.00 for 18 lights

Crystal Column Chandeliers

Ceiling to floor crystal chandeliers with an uplight
under it for lighting effect

250.00 first pair

200.00 each additional column

Snowflake GOBO Lights

Available in Rumble or the Garage only

300.00 for two

Harley-Davidson Museum Centerpieces

Customized motorcycle and floral centerpieces

25.00 each

Photo Backdrops

Choose from three styles to be placed behind
an existing H-D sit-on motorcycle within the event space

150.00

Museum After Hours Access

Consecutive to museum operating hours. 2 hour minimum.

500.00 per hour

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Contact Our Sales Team

1903events.com

1-877-HD-Museum

Please note that all food, beverage, and related items are subject to a 23% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

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