Nonprofit Package Includes:

- Complimentary Harley-Davidson Museum admission tickets for your guests
- Fine china, flatware, and glassware
- 72" round guest tables and chairs
- Cocktail tables, registration table, 10 silent auction tables
- Black or white floor length linen
- Black or white napkins
- Customized floor plans
- Complimentary private menu tasting for events with an anticipated guest count of 150+ guests
- 15 hour event day room rental (9am-12am)
- Complimentary volunteer room
  - Pending availability
- Complimentary bartender (100.00 value)
  - One bartender per 100 guests
Nonprofit Dining Packages

**Brushed Package**
Three-Course Plated Dinner:
- House salad
- Bakery rolls & butter
- Choice of plated entrée
- Choice of plated dessert
- Colectivo Coffee & Rishi Tea service

**Polished Package**
Three-Course Plated Dinner & Wine Service:
- House salad
- Bakery rolls & butter
- Choice of plated entrée
- Choice of plated dessert
- Colectivo Coffee & Rishi Tea service
- One glass of house champagne OR one glass of house wine per guest

**Satin Package**
Chef’s Choice Appetizer, Three-Course Plated Dinner & Wine Service:
- One Chef’s choice passed hors d’oeuvres
- House salad
- Bakery rolls & butter
- Choice of plated entrée
- Choice of plated dessert
- Colectivo Coffee & Rishi Tea service
- One glass of house champagne OR one glass of house wine per guest

### Entrees
Priced per guest. Choice of up to two entrée selections per package. Additional entrée available for a $5.00 surcharge per guest. Duet entrées available for an additional charge.

<table>
<thead>
<tr>
<th></th>
<th>Brushed Package</th>
<th>Polished Package</th>
<th>Satin Package</th>
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</thead>
<tbody>
<tr>
<td>Rosemary Garlic Roasted Chicken</td>
<td>39.95</td>
<td>44.95</td>
<td>47.95</td>
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<tr>
<td>Lemon Pepper Chicken</td>
<td>39.95</td>
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<tr>
<td>Smoked Boneless Pork Chip</td>
<td>39.95</td>
<td>44.95</td>
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<tr>
<td>Braised Beef Short Ribs</td>
<td>39.95</td>
<td>44.95</td>
<td>47.95</td>
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<tr>
<td>Pumpkin and Butternut Squash Ravioli</td>
<td>39.95</td>
<td>44.95</td>
<td>47.95</td>
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<tr>
<td>Braised Artichokes and Mushrooms</td>
<td>39.95</td>
<td>44.95</td>
<td>47.95</td>
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<tr>
<td>Pan-Roasted Atlantic Salmon</td>
<td>55.95</td>
<td>60.95</td>
<td>63.95</td>
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<tr>
<td>Black Pepper Crusted Filet Mignon</td>
<td>55.95</td>
<td>60.95</td>
<td>63.95</td>
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<tr>
<td>New York Strip Steak</td>
<td>55.95</td>
<td>60.95</td>
<td>63.95</td>
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</tbody>
</table>
Customize Your Salad

Upgrade your house salad for 1.95 per guest

Fresh Caprese
Field greens, sliced vine-ripe tomatoes, fresh Mozzarella, basil pesto and balsamic reduction

Italian
Radicchio, spinach, romaine and field greens with golden raisins, gorgonzola and a pear infused Chardonnay vinaigrette

Spinach
Spinach with dried cranberries, candied pecans, goat cheese and red onions with bacon vinaigrette

Classic
Romaine hearts, garlic crostons, Parmesan, creamy garlic dressing

Appetizer Tables

Priced per guest

Wisconsite
Harley-Davidson signature snack mix, Miller Bakery Pretzel Bites with beer cheese and mustard dipping sauce, Swiss, cheddar, pepper jack cheeses and Klement’s beef sticks 7.95

Veggie Crudite
Chef’s selection of seasonal vegetables with ranch and roasted garlic hummus 7.95

Wisconsin’s Own Cheese Board
Swiss, buttermilk, blue cheese, sharp cheddar, pepper jack, herbed goat cheese, red grapes, dried fruits, nuts, local honey, flatbreads and crackers 11.95

Trio Wing Bar
House seasoned roasted wing, tossed in house BBQ, teriyaki, and classic Buffalo sauces served with bleu cheese and ranch dressing, celery and carrot sticks 9.95

Meatball Bar
Selection of our hand crafted meatballs served with a basket of fresh rolls to soak up the sauce. Featuring Traditional beef, chicken and Thai pork meatballs 11.95

Bruschetta D’Italia
Toasted crostini, tomato basil bruschetta, Kalamata olive tapenade bruschetta and warm caramelized onion and mushroom bruschetta 8.95

Passed Hors D’oeuvres

Priced per dozen

Braised Short Ribs on a Sweet Potato Bite
Short rib, fried onions, and apple cider reduction on a sweet potato bite 38.95

Fried Ravioli
Deep fried cheese ravioli with shaved Parmesan and smoked tomatoes 28.95

Brie & Fig on a Crostini
Imported Brie cheese, fig jam and orange zest 35.95

Sun-dried Tomato Pesto Crostini
Artichoke, goat cheese and fresh basil 34.95

Milwaukee Usinger’s Sausage Medallions
Sauerkraut, grain mustard and apple chutney 38.95

Sweet Endings

Served with Colectivo Coffee & Rishi Tea

Wisconsin Dairy Farm Cheesecake
Traditional cheesecake with macerated berries

Chocolate Torque
Chocolate layer cake with toffee crunch and caramel sauce

Pie a la Mode
Apple pie, vanilla bean ice cream and cinnamon sugar

Brownie Sundae
Double chocolate brownie, vanilla bean ice cream, chocolate sauce and shavings
**Hosted Deluxe Package***

1st Hour - 19.00 per guest. 9.00 each additional hour

- Tito’s Vodka
- Bombay Sapphire Gin
- Malibu Rum
- Captain Morgan Spiced Rum
- Captain Morgan White Rum
- Johnnie Walker Red Scotch
- Crown Royal Canadian Whiskey
- Jack Daniel’s Whiskey
- Maker’s Mark Whiskey
- Reserva 1800 Tequila
- Bailey’s Irish Cream
- Folie à Deux Chardonnay
- Mark West Pinot Noir
- Louis Martini Cabernet Sauvignon
- Marilyn Monroe Rosé
- Red Rock Merlot

**Hosted Premium Package***

1st Hour - 16.00 per guest. 8.00 each additional hour

- Smirnoff Vodka
- Bombay Gin
- Bacardi Silver Rum
- Bacardi Oakheart Spiced Rum
- Dewar’s Scotch
- Seagram’s 7 Whiskey
- Jim Beam Bourbon
- Sauza Gold Tequila
- Christian Brothers Brandy
- Woodbridge Sauvignon Blanc
- Woodbridge Rosé
- Woodbridge Pinot Noir
- Woodbridge Cabernet Sauvignon

**Hosted Beer, Wine, Soda and Bottled Water Package**

1st Hour - 15.00 per guest. 7.00 each additional hour

- Woodbridge Sauvignon Blanc
- Woodbridge Rosé
- Woodbridge Pinot Noir
- House Champagne
- MillerCoors Products
- O’Doul’s
- Leinenkugel Products
- Corona
- Spotted Cow
- Blue Moon
- MKE IPA
- White Claw Hard Seltzer - Black Cherry
- White Claw Hard Seltzer - Lime
- Coca-Cola Products
- Bottled Water

**Customize Your Bar**

- Craft Beer Packages Available
  - 7.00 per guest
- Champagne Toast
  - 5.00 per guest

  *Let us create a signature drink
  *Ask your Sales Manager for pricing

  *Deluxe and Premium Bar Packages include beer selections, Coca-Cola products and bottled water

Beverage Service

**Beverage Service**

Bartender fees of 100.00 per bartender apply to all beverage services

One bartender per 100 guests is recommended.
How far in advance are bookings accepted?
We accept bookings up to 18 months from the event date.

Are customized packages available?
Your Sales Manager would be happy to work with you to create a custom menu to best fit your vision. You may offer two pre-determined entrée selections to your guests at no additional charge. Additional choices are available with a surcharge of 5.00 per person per additional selection for your guaranteed guest count.

Is an attended coat check available?
Yes, we can provide coat check attendants at 20.00 per attendant, per hour.

Is a deposit required?
We require a non-refundable deposit of 1,000 with a signed confirmation letter.

When are guaranteed guest counts due and estimated full payment due?
Guest guarantee is due (7) business days prior to your event along with an estimated full pre-payment. A check, cashier’s check or credit card is accepted for full pre-payment. An estimated guest count is due 30 days prior to your event.

When would the event space be available for event set up and decorating?
You will be contracted the use of the space for a predetermined timeframe (9:00am-12:00am). We offer the ability to drop off items the day prior to your event (pending room availability) at no charge. You may secure the space the day prior to your event with a rental fee and food and beverage minimum. Ask your Sales Manager for pricing.

Is a menu tasting offered prior to menu selection?
Yes, we offer complimentary tastings to any event anticipating more than 150 guests. Tastings are booked 3 to 6 months before the event date once a confirmation letter has been signed with the deposit. Your sales manager will provide tasting guidelines where 4 guests are invited to attend.

Are dietary accommodations available?
Yes, please advise us in advance of special dietary needs and we will be happy to accommodate.

Is the preferred vendor list required?
No, we are happy to provide you with resources to secure your vendors. Food and Beverage is exclusively provided by the Harley-Davidson Museum.

Are outside decorations permitted?
Centerpieces are not provided. However, you may bring in your own decorations. You are responsible for the set-up and removal of any items. All items must be removed the night of the event.

What is the size of a banquet round for my guests?
Our venue has 72” banquet rounds that accommodate up to 10 guests comfortably.

Are candles allowed in the event space?
Yes, candles with an enclosed flame are allowed: votive, tea lights, hurricanes, and floating candles.

Are additional bartenders available?
Yes, you may add additional bartenders for 100 per bartender.